

# Gregorio's



## TRATTORIA VALENTINE MENU

Serving Thursday, February 14-Sunday, February 17

Four Course Prix-Fixe \$69<sup>95</sup> per couple | \$39<sup>95</sup> per guest

(also served a la carte)

*Ask about the Chef's recommendations for pairing wine with your meal.*

### APPETIZER (your choice of one to share)

PAN SEARED SEA SCALLOPS 14<sup>95</sup>  
with lemon beurre blanc

BRUSCHETTA 11<sup>95</sup>  
red grape, vine ripened tomatoes,  
tossed with extra virgin olive oil, red onion, balsamic glaze,  
garnished with basil and shaved parmesan-reggiano  
served with toasted ciabatta

### SIDE SALAD (your choice of)

CAESAR 4<sup>95</sup>  
romaine, croutons & parmesan cheese  
tossed in house-made Caesar dressing

GREGORIO'S HOUSE SALAD 4<sup>95</sup>  
spring greens, shredded carrots, cucumber and  
cherry tomatoes served with balsamic vinaigrette

### ENTRÉE (your choice of)

8OZ FILET MIGNON 35  
served with redskin mashed potatoes and grilled asparagus

SAUTEED ROCKFISH 25  
in a lemon butter sauce, served with cauliflower mash

LOBSTER RISOTTO 32  
served with asparagus

### DESSERT (your choice of one to share)

DOUBLE CHOCOLATE CAKE 6<sup>95</sup>

TIRAMISU 6<sup>95</sup>

also serving from our regular menu

