



VASO'S

Mediterranean Bistro

VALENTINE'S DAY MENU by VASO

Valentine's Day Four Course Menu \$69 Per Person

Appetizers (1st Course Choose One)

Shrimp Cocktail – Chilled Jumbo Tiger Prawn Shrimp served w/ homemade Cocktail Sauce

Portobello Vouno – Portobello Mushroom layered with Roasted Red Peppers, Zucchini, & Greek Garlic Mash.

Paglia e Fieno – Homemade Noodles made with Spinach & Egg Pan Sautéed with thin sliced Mushrooms & Ham in a Cream Sauce.

Soup or Salad (2nd Course Choose One)

Beet Walnut Salad – Topped with Crumbled Blue Cheese in a Balsamic Dressing

Avgolemeno – Traditional Greek Chicken Lemon Egg Rice Soup.

Entrées (3rd Course Choose One)

Seafood Marinara – Mussels, Clams, Calamari, Shrimps & Scallop over a bed of Linguini Pasta in a Marinara Sauce.

Branzini – Mediterranean Sea Bass baked in the oven then Dressed with Olive Oil, Salt, Pepper & Fresh Lemon. It is a Whole Fish.

Filet Mignon – 8 oz Filet Mignon topped with Portobello Mushrooms sautéed in a Brown Brandy Sauce served w/ Vaso's homemade Roasted Potatoes.

Veal Sorrentina – Veal Scaloppini Layered with Ham, Fresh Sliced Tomato, Fresh Basil Leaf & Fresh Sliced Buffalo Mozzarella Sautéed in a Marsala Cream Tomato Sauce.

Chicken Margarita – Chicken Scaloppini lightly dusted with Flour, lightly dipped in Egg then Pan Sautéed in a Cream Sauce with Artichoke Hearts & Mushrooms

Eggplant Parmesan – Breaded Eggplant topped with Tomato Sauce & Provolone Cheese Served with Pasta topped with Tomato Sauce

Desserts (Fourth Course Choose One)

Tiramisu or Galtoboureko