

Perricone's Valentine's Day 2012 Menu

Appetizers

Jumbo Mediterranean Mussels	\$18.95
Poached in white wine with fresh diced tomatoes, basil, garlic and drizzled with extra virgin olive oil	
Sautéed Shrimp & Calamari	\$16.95
with a classic scampi sauce	
Maryland Jumbo Lump Crab Cake	\$19.95
with house-made tartar sauce	
Baked Brie en Croute	\$19.95
Imported brie baked with a crispy puff pastry and drizzled with a warm apricot glaze	
Burrata Mozzarella	\$18.95
with prosciutto di parma drizzled with an aged balsamic vinaigrette	
Fried Calamari & Zucchini Straws	\$16.95
Big-Eye Ahi Tuna	\$18.95
Seared and served with a Soy-Ginger aioli & a Seaweed Salad	

Soup & Appetizer Salads

Lobster Bisque	\$8.95
Mixed Baby Greens	\$7.95
with vine ripened tomatoes & balsamic vinaigrette	
Perricone's Organic Salad	\$8.95
Organic Arugula and Belgian endive with walnuts and Julienne apples topped with crumbled gorgonzola and five herb vinaigrette	
Classic Caesar Salad	\$7.95
Grated parmesan cheese and garlic croutons over tender romaine hearts	

Pasta

Jumbo Lobster Ravioli	\$22.95
with Molinari Sambucca pink sauce	
Fiocchi Gorgonzola	\$22.95
Purse shaped pasta stuffed with fresh pear and four cheeses served with a gorgonzola-walnut cream sauce	
Fresh Homemade Fettucine "Fra Diavolo"	\$26.95
Jumbo shrimp, clams, scallops, calamari, & mussels	
Fresh Homemade Pappardelle	\$26.95
with sliced filet mignon, wild mushrooms and sun-dried tomatoes topped with goat cheese and a Barolo wine sauce	
Fresh Homemade Spinach Linguine	\$22.95
With grilled free range chicken breast, fresh broccoli florets, artichoke hearts, sun-dried tomatoes, roasted pine nuts, garlic, white wine and extra virgin olive oil	
Perricone's Seafood Risotto	\$26.95
Jumbo shrimp, clams, mussels, calamari & scallops with a fresh seafood broth	

Seafood & Grill

Caribbean Grouper "Oreganato"	\$29.95
with fresh sautéed asparagus & cous cous	
Miso Glazed Norwegian Salmon	\$28.95
with sautéed asparagus & jasmine rice	
Big-Eye Ahi Tuna	\$33.95
served medium rare with stir fried Asian vegetables and sticky rice with a soy-ginger glaze	
Grilled Marinated Skirt Steak Chimichurri	\$27.95
with fresh sauteed asparagus & roasted garlic mashed potatoes	
Grilled Center Cut Filet Mignon	\$37.95
with sauce béarnaise, sautéed asparagus & roasted garlic mashed potatoes	
Free Range Chicken Breast Marsala	\$26.95
over a bed of fresh sautéed spinach with wild mushrooms a Marsala wine reduction	
Free Range Chicken Breast	\$26.95
stuffed with fresh wilted spinach, aged goat cheese and sun-dried tomatoes, finished with natural juices sautéed asparagus & Jasmine rice	