

Valentine's MENU

First Course

Choice of:

CARCIOFI ALLA ROMANA
garlic mint, lemon white wine sauce

CALAMARI FRITTI

PROSCIUTTO E BURRATA
grilled artichoke + fig jam

BRUSCHETTA SICILIANA

sweet and sour eggplant, capers olives,
fresh burrata. VEG

Second Course

Choice of:

PAPPARDELLE BOLOGNESE

slowly braised beef and pork.

TAGLIATA DI MANZO

14oz NY steak + arugula + cheery tomato +
balsamic drizzle.

SHRIMP FRADIAVOLA

jumbo shrimp + garlic spicy marinara sauce
served with fettuccine pasta

HEART SHAPE CHEESE RAVIOLI

in Pink Vodka Sauce

VEGAN PIZZA

roasted eggplant + zucchini + bell pepper +
mushroom + roasted tomato + fresh basil.

PROSCIUTTO

fresh mozzarella + shaved parmesan +
tomato sauce + wild arugula + e.v.o.o.

SALMON

Spinach mashed potato, sundried tomato,
light pesto sauce.

CHICKEN MARSALA

chicken breast + marsala wine + mushroom sauce.

CHICKEN PARMIGIANA

bread crusted chicken breast, mozzarella cheese.

Third Course

Choice of:

CHOCOLATE MOUSSE

LIMONCELLO CAKE

Farmer's Table Little Italy

THREE COURSE

Menu

\$45.95

Per Person

Add toast of
Prosecco or Moscato
+\$10 pp

FARM - TO - FORK

**Farmer's
TABLE**
ESTD. 2016
A NEIGHBORHOOD EATERY