



ACQUAVIVA  
WINERY

# Valentine's Menu

## FIVE COURSE PRIX-FIXE

WEDNESDAY, FEBRUARY 14TH, 2024 | RESERVATIONS BEGIN AT 3PM

\*ENTREE CHOICES WILL BE TAKEN WITH RESERVATIONS\*

ADD A WINE PAIRING  
TO EACH COURSE  
\$20

### Starter Course:

*Burrata, Fig & Prosciutto Crostini*

### Salad Course:

*Arugula, Candied Almonds, Dried Figs, Red Beets, topped with Goat Cheese  
& Vinaigrette Dressing*

### Pasta Course:

*Heart-Shaped Cheese Ravioli in Mascarpone Cream Sauce*

### Entree Course\* (choice of):

*Grilled 14oz Bone-in Duroc Pork Chop with Garlic Mashed Potatoes & Grilled Asparagus \$69*

*Grilled 8oz Beef Tenderloin Filet, Acquaviva Red Wine Reduction, Smashed  
Rosemary Roasted Potatoes, Roasted Green Beans & Carrots \$76*

*Pan Seared Scallops over Asparagus Risotto with Seasoned Panko & Lemon Butter Sauce \$76*

*Lobster Tail over Asparagus Risotto & Lemon Butter Sauce \$76*

*Chicken Saltimbocca, Garlic Mashed Potatoes, Roasted Green Beans & Carrots \$62*

*Eggplant, Red Pepper & Zucchini Parmesan (lightly fried) over Linguini \$58*  
\*vegetarian\*

### Dessert Course:

*Tiramisu topped with a Chocolate Covered Strawberry*

# That's Amore!