

Classically Distinctive... Naturally Italian!

# Dalvinis

## Sunset Menu

\$29pp Plus Tax & Gratuities  
4:30pm - 6:00pm

*available for a limited time only*

### First Course

Your choice of one appetizer, soup or salad

**CALAMARI FRITTI**  
Served with marinara sauce.

**BRUSCHETTA**  
Tomatoes, garlic, basil, EVOO on sliced Italian baguette.

**MOZZARELLA CAPRESE**  
Homemade fresh mozzarella, sliced tomatoes, prosciutto and fresh basil leaves drizzled with balsamic reduction.

**CRAB CAKE**  
Pan seared crab cake served over arugula, drizzled with aioli sauce.

**MONA LISA SALAD**  
Endive, Radicchio, olives, tomatoes and gorgonzola cheese tossed with homemade lemon olive oil dressing.

**PASTA E FAGIOLI SOUP**  
Maccheroni and beans.

### Second Course

Your choice of one entree

**SHRIMP SCAMPI**  
Shrimp sautéed with garlic and finished in white wine lemon butter sauce over linguine pasta.

**VEAL FRANCESE**  
Thinly pounded veal, egg washed, pan seared and finished in white wine lemon butter sauce.  
Served with chef's choice vegetables and potatoes.

**TORTELLACI DI CARNE**  
Beef and veal tortellaci, green peas, prosciutto, mushrooms and cream sauce.

**CALAMARI LIVORNESE**  
Calamari sautéed with garlic, kalamata olives, capers in light marinara sauce served over spaghetti pasta.

**POLLO MARSALA**  
Chicken breast sautéed with shiitake mushrooms in Marsala wine sauce.  
Served with chef's choice vegetables and potatoes.

**SALMON RATATOUILLE**  
Pan seared Faroe Islands salmon served with ratatouille made with Chef's choice of vegetables and linguine pasta with pesto cream sauce.

### Third Course

Your choice of dessert

**TIRAMISU OR CANNOLI**

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.