



DATE NIGHT PACKAGE

Wine (Choose one to share)

Tier 1 - \$64.95

TINO'S HOUSE RED
Astica, Cabernet, Argentina

TINO'S HOUSE WHITE
Astica, Chardonnay, Argentina

Tier 2 - \$74.95

MONTEPULCIANO D'ABRUZZO
Casalini, Abruzzo, Italy

SAUVIGNON BLANC
Lake Chalice, Marlborough, New Zealand

Appetizers (Choose one to share)

FULL GARDEN SALADS

Tomatoes, cucumbers, onions, kalamata olives, carrots, green peppers & pepperoncini served over spring mix

FULL CAESAR SALADS

Parmesan & croutons served over romaine topped with homemade Caesar dressing

ARANCINI BALLS

Italian rice balls stuffed with mozzarella, breaded with panko & fried golden brown, served with marinara

MOZZARELLA CAPRESE

Fresh mozzarella, vine-ripened tomatoes & fresh basil drizzled with olive oil & balsamic glaze

TINO'S HOMEMADE MEATBALLS

Fifth generation family recipe served with Italian toast

Entrees (Choose two)

SHRIMP FRA DIAVOLO

Large shrimp sauteed with garlic & lemon, served over linguini

SALMON AND SPINACH

Grilled salmon filet served with spinach in garlic and oil

SHRIMP SCAMPI

Large shrimp sauteed with garlic & lemon, served over linguini

CHICKEN CHESAPEAKE

Sauteed with crab meat & roasted red peppers in a rose cream sauce, served over angel hair pasta

CHICKEN FRANCESE

Sauteed in a lemon wine sauce, served with chopped asparagus, served over fettuccine

CHICKEN MARSALA

Sauteed with mushrooms in marsala wine sauce, served with spaghetti

EGGPLANT PARMESAN

Fresh sliced eggplant fried golden brown, topped with tomato sauce & mozzarella, served over spaghetti

RAVIOLI ROSE

Homemade cheese ravioli in marinara with a touch of cream

GNOCCHI CAPRESE

Potato dumplings sauteed with fresh mozzarella, diced tomatoes & basil in garlic & oil or marinara

LASAGNA

Beef & sausage between layers of lasagna, then baked

Desserts (Choose one to share)

TIRAMISU
CHOCOLATE MOUSSE
CHEESECAKE