



EUROPA BISTRO & CAFE

VALENTINE CUBAN DINNER

TUESDAY FEBRUARY 14 AT THE CARNEGIE ARTS CENTER

WEDNESDAY FEBRUARY 15 AT EUROPA BISTRO & CAFE

4 COURSE PRIX FIXE DINNER, \$25.00 PER PERSON

APPETIZER

UMBRIA'S FIG & GORGONZOLA CROSTINI

They Are So Delicious and Flavorful and When You Bite Into Them You Get The Tang From The Fig Jam and The Creaminess From The Cheese Spread. Ah! It Is Heavenly!

SALAD

CHEF NICOLA CUBAN SALAD

Organic Spring Mix, Herbed Potatoes, Red Onion, Balsamic Reduction with Chocolate

ENTRÉE

(CHOICE OF ONE)

THE CUBAN PENNE AL FORNO

Baked Penne with Shrimp, Chicken & Prosciutto Tossed with a Creamy Parmigiano Jerk Sauce.

THE FORGET ABOUT IT (VEGAN) GNOCCHI

Gnocchi Topped with Sautéed Eggplant Artichoke, Olive Tapenade, Roasted Peppers with Aromatic Sauce of Tomatoes, Herbs, Garlic, and Basil.

BRAISED SHORT RIBS WITH RAPINI

Six Hour Short Ribs With Jus And Sautéed Rapini (Broccoli Rabe).

POLLO CUBANO

Breast Of Chicken Rolled with Mashed Plantain topped with Chimichurri Sauce

DESSERT

TRES LECHES WITH CREAM GELATO

Coffee or Ice tea included with meal.

Alcoholic beverages and gratuity not included.