

Buon Valentino

Set Menu \$90 per person | No discounts apply
Items also available a la carte

Complimentary Glass of Prosecco

Primo Piatto

Choice of:

Capasante ai Porcini | 22

Pan-seared jumbo scallops topped with fresh chopped tomato and porcini mushrooms. Finished in a white wine truffle sauce atop crispy polenta.

Polpette di Granchio | 20

Homemade pan-fried crab cakes served on a bed of arugula with aurora sauce.

Insalata con Gamberi | 22

Mixed greens, tomatoes, avocado, grilled red onion, chopped green onion, cannellini beans, feta cheese, rock shrimp tossed with a pomegranate vinaigrette. Topped with a grilled jumbo prawn.

Secondo Piatti

Choice of:

Risotto all' Aragosta | 50

Carnaroli Rice Simmered with Prosecco, lobster broth, rock shrimp, saffron and porcini mushrooms. Topped with a broiled half Maine lobster with black truffle butter.

Branzino con Gnocchi e Pesto | 52

Pan seared Chilean Sea Bass served over pesto gnocchi Topped with fire roasted baby carrots and a jumbo prawn. Finished with a white wine butter sauce.

Filetto ai Funghi | 60

Grilled 8oz Filet Mignon served over lobster mashed potatoes and grilled asparagus. Topped with a mushroom bordelaise sauce and a puff pastry.

Dolce

Choice of:

Tiramisù | 12

Layers of lady fingers dipped in espresso, mascarpone cheese and cocoa powder.

Tortino al Cioccolato | 14

Mini chocolate cake served warm with vanilla gelato and fresh raspberry sauce.

Profiterole | 13

Cream puff filled with a chocolate mousse, and finished with white chocolate and strawberries

Panna Cotta di Passione | 14

Passion fruit Panna Cotta with a coconut cream.

Cannoli | 12

A Sicilian specialty. Hard shell filled with ricotta cheese, chocolate chips and lemon zest.

Buon Appetito!!!!

Menú a la Carte

~Antipasto, Insalate e Zuppa~

Ahi & Crab Martini | 22

Tartare of Ahi and lump crab mixed with avocado, seaweed salad and a spicy Thai dressing.

Fritto di Calamari e Gamberetti | 18

Deep-fried baby calamari and rock shrimp with marinara.

Insalata alla Caprese | 20

Imported buffalo mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic.

Add Prosciutto di Parma, 5

Arugula e Bietole | 18.5

Organic baby arugula tossed in a fig vinaigrette with a trio of candy-striped red and golden beets, red onions, candied hazelnuts, herb croutons and goat cheese.

Zuppa del Giorno | 12

Soup of the Day

~La Pasta~

Pappardelle con Funghi e Capesante | 33

Wide ribbon pasta with porcini, Shiitake, Portobello, field mushrooms and pan-seared scallops in a white truffle and brandy cream sauce.

Cappellacci di Bue | 36

Homemade short rib cappellacci simmered in a mushroom peppercorn cream sauce. Finished with aged Asiago and topped with white truffle oil.

Aragosta alla Diavola | 48

Half Maine lobster served with spaghetti tossed with lump lobster, chili flakes, fresh basil, garlic, cherry tomatoes and white wine.

Cappellacci di Zucca | 29

Homemade hat shaped pasta filled with butternut squash, walnuts, Ricotta and Parmigiano. Finished with brown butter, sage and a touch of marinara.

~Il Pesce~

Cioppino | 49

Fresh seasonal mussels, Manila clams, Jumbo prawns, calamari, fresh fish, Diver scallop, sautéed with roasted garlic in a zesty tomato sauce.

Capasante ai Pomodorini Secchi | 45

Pan-seared Diver scallops sautéed with red onion, pancetta, cherry and sundried tomatoes, cream and a touch of Cajun seasoning. Served atop risotto cakes and sweet corn relish.

Salmone con Macadamia | 39

King salmon topped with a macadamia nut panko crust, served over roasted potatoes and garlic spinach. Finished with a lemon butter sauce and rock shrimp.

~La Carne~

Pollo Parmigiana | 34

Pounded chicken, breaded and oven baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio olio.

Ossobuco d'Agnello | 48

Lamb shank slow braised in a red wine demi sauce. Served over sweet potatoes and brussels with pancetta.

Prime Petit Filet 8 oz | 52

Served with baked potato and seasonal Vegetables.
Add Lobster Tail : \$40