

# San Valentino

Set Menu \$85 per person | No discounts apply  
Items also available a la carte  
Complimentary Glass of Prosecco

## Primi Piatti

Choice:

### Capesante ai Porcini 19

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

### Insalata Fragola e Burrata 16

Strawberries, baby arugola, pine nuts, raisins, truffle honey in a vinaigrette dressing

### Ostriche Al Forno 20

Fresh Blue Point baked oysters with spinach, crispy bacon, onions, garlic and parmigiano-reggiano in a creamy chardonnay sauce

## Secondi Piatti

Choice:

### Aragosta 46

Lobster tail, and diver scallops in a saffron aioli sauce, served with roasted fingerling potatoes and sauteed green beans

### Branzino 44

Pan seared Bluenose Sea Bass, in an infused maple burre' blanc, served with carrots coulis, sauteed green beans and mashed potato

### Del Monico NY Steak Dry Age 58

18oz grilled NY steak bone-in, topped with a light truffle butter, served with baked potato and sauteed green beans. **Add lobster tail \$30**

## Dolce

Choice:

### Tiramisu 14.50

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

### Pomegranate Chocolate mousse 14

A light semi-sweet Belgian chocolate mousse, layered with chocolate sponge cake and topped with Pomegranate sauce

### Cannoli 13

A traditional Sicilian hard shell pastry filled with ricotta cheese, chocolate chips and lemon zest.

### Spumoni 14.50

Layer pistachio, vanilla, strawberry and chocolate gelato with a maraschino cherry and whipped cream.

# Menù a la Carte

## ~Antipasto~

### Fritto di calamari e Gamberetti 19

Deep-fried baby calamari and rock shrimp served with marinara sauce

### Carciofini al forno 18

Oven-roasted artichoke hearts, filled with melted Parmigiano, parsley, black olives, garlic, and mozzarella.

### Lobster Bisque 14

Smooth and creamy, Lobster seasoned soup

## ~Insalata~

### Insalata alla Pere 16

Organic baby mixed greens, fresh raspberries, sweet gorgonzola cheese, walnuts and sliced pears tossed in a lemon vinaigrette.

### Insalata alla Caprese 18

Imported buffalo mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic. **Add Prosciutto di Parma, 5**

### Insalate di Caesar 12

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano. **Add chicken or fried calamari, 5**

## ~La Pasta~

### Lasagna 24

Fresh homemade pasta filled with Bolognese and besciamella sauce then topped with mozzarella and parmigiana

### Pappardelle con Funghi Porcini e Capesante 34

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

### Ravioli ai Crostacei 36

Fresh homemade seafood ravioli finished with a creamy sauce of cognac, shiitake mushrooms and sweet corn then topped with rock shrimp and lobster.

### Bucatini alle Vongole 33

Fresh manila clams, fried artichokes and rock shrimp sautéed with extra virgin olive oil, garlic and parsley.

### Cappellacci di Zucca 26

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 46

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

### Capesante ai Pomodorini Secchi 43

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

## ~La Carne~

### Pollo Parmigiana 34

Pounded chicken, breaded and oven baked with fresh mozzarella and marinara sauce.

### Scaloppine ai Funghi Porcini 33

Pan-seared veal scaloppine sautéed with fresh porcini mushrooms in a brandy cream sauce.

### Filetto 55

10oz prime filet mignon with truffle butter and Madeira demi glaze served with roasted fingerling potatoes and white asparagus. **Add Lobster Tail \$30**

