

San Valentino

Set Menu \$75 per person | No discounts apply

Items also available a la carte

Complimentary Glass of Prosecco

Primi Piatti

Choice:

Carciofini al forno 18

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

Insalata della Passione

Red endive, pecans, dry cranberries, strawberries, arugula and sweet gorgonzola in a cranberries vinaigrette.

Ostriche Al Forno 19

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

Secondi Piatti

Choice:

Risotto all'Aragosta 46

Italian Arborio rice with lobster tail, roasted baby heirloom tomato, peas and saffron sauce.

Branzino 44

Pan seared Black Sea Bass, roasted heirloom tomato puree, Spinach mash potatoes, baby carrots, truffle balsamic vinegar and parsley dressing.

Costolette di Cervo 44

16oz Rack of Venison topped with Porcini Demi-Glaze Served with roasted fingerling potato and asparagus wrapped with speck.

Dolce

Choice:

Tiramisu 14

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

Tortino al Cioccolato 16

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

Trio dell'Amore 12

3 Artisan miniature gourmet dessert

Crème Brulee 12

Homemade orange flavored custard with a burnt sugar crust

Menù a la Carte

~Antipasto~

Fritto di calamari e Gamberetti 19

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

Carpaccio di Manzo 18

Thinly sliced raw filet mignon topped with arugula, extra virgin olive oil, lemon juice, capers and shaved parmigiano.

Lobster Bisque 12

Smooth and creamy, Lobster seasoned soup

~Insalata~

Pere 16

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

Caprese 18

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

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 33

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 48

10oz prime filet mignon with truffle butter and Madeira demi glaze served with roasted fingerling potatoes and white asparagus