



Valentine's Day Featured Menu

(\$125 per couple)

Anipasti

Choice of

Arancini Ripieni

Homemade Saffron Flavored Arborio Risotto Balls, Filled with Brie, Fontina Cheese, and Peas, Served with Tomato Basil Sauce

Tagliata di Tonno

Sliced Porcini Encrusted Seared Ahi Tuna, Fried Onions, Ginger Teriyaki Sauce

Insalate

Choice of

Insalata di Frutti del Bosco

Baby Arugula, Fresh Blueberries, Blackberries, Raspberries, and Strawberries, Black Quinoa, Caramelized Sunflower Seeds, Shaved Pecorino, Raspberry Vinaigrette Dressing

Zuppa d'Aragosta

Homemade Lobster Bisque Soup with Chopped Shrimp and Crostini

Piatti Della Casa

Choice of

Branzino al Forno

Oven Roasted Whole Mediterranean Seabass, Roasted Potatoes, Sauteed Spinach, with Marinated Artichokes, Capers, Lemon – Butter Sauce

Risotto con Ossobuco di Vitello

Organic Aged Arborio Rice, Braised Veal Shank, Diced Filet Mignon, Saffron, Spinach, Crushed Tomatoes, Natural Braising Juices

Filetto di Manzo

Grilled 7oz Beef Tenderloin Filet, Mascarpone Polenta, Barolo Red Wine Reduction

Elevate Your Taste Buds *(Additional charge)*

Oscar Style - Crabmeat, Asparagus and Bearnaise Sauce \$10.95

Lobster Tail - 7oz Cold Water Lobster Tail and Drawn Butter \$19.95

Dolci

Choice of

Fiamma Toscana - Layered Italian Cassata, Vanilla Cake, Topped with Meringue, Flambéed Tableside

Panna Cotta - Strawberry Panna Cotta Custard with Berry Sauce, Whipped Cream, Fresh Mint

Bomba di Cioccolato - Chocolate Lava Cake Served with Vanilla Gelato, Whipped Cream Fresh Berries