



# VALENTINE'S DAY MENU

## Antipasti

- Zuppa del Giorno** Ask your server for the chefs daily creation 6.95
- Arancini** wild mushroom risotto balls stuffed with gorgonzola Fried until golden served on truffle scented tomato sauce 10.9
- Bruschetta Mista** Duo of bruschetta; Sundried tomato purée crumbled goat cheese and basil oil, with roma tomato, bocconcini cheese and spiced pepperoncini oil, both on crisp ciabatta 11.9
- Antipasto** cured salami, prosciutto, pesto beets, mixed olives, imported gorgonzola and baby gherkins with crisp flat bread 14.9
- Carpaccio di Bue Gorgonzola** Thinly sliced raw pepper crusted beef tenderloin with baby arugula, charred lemon and imported gorgonzola 12.9
- Tartufo Capasante** A trio of seared scallops on crisp crostin with porcini mushroom béchamel, truffle scent and crisp pancetta 13.95

## Insalate

- Caprese** vine ripened tomatoes, fior di latte, fresh basil, extra virgin olive oil, dried oregano and black olives 11.9
- Insalata Verde** Baby greens with cucumber, red onion and roma tomato dressed with balsamic vinaigrette, oregano and Parmigiano reggiano 7.9
- Insalata Heirloom** Beet slow roasted beets, goat cheese, baby arugula, lemon infused olive oil and balsamic reduction 10.9
- Cesarina Tradizionale** Crisp romaine lettuce, house made Caesar dressing, parmesan crouton, pancetta, and Parmigiano Reggiano 9.95

## Primi E Risotto

- Gnocchi al Gorgonzola** Ricotta potato gnocchi with roasted chicken, gorgonzola, baby spinach and citrus cream reduction 17.95
- Capasanta e Ravioli** Lobster stuffed handmade ravioli with seared scallops, chevre tomato cream sauce and baby spinach 19.95
- Filetto Rigatoní** Beef tenderloin tips, wild mushrooms, Parmigiano Reggiano, Chianti, tomato sauce and fresh basil 17.95
- Risotto al Scampi** sautéed shrimp, roma tomatoes and garlic 19.95
- Papparedelle di Vitello** Braised veal, wild mushrooms, baby arugula tossed with papparedelle noodles in a light pesto creamed tomato reduction 18.95
- Spghettini Carbonara** Black tiger prawns, smoked bacon, onions, and garlic tossed in a rich cream reduction with shaved Parmigiano 18.95
- Spaghetti e Polpetto** House made meatballs with pepperoncini spiced tomato sauce, sweet peppers and Parmigiano Reggiano 16.95

## Secondi

- Saltimboca di Pollo** Pan roasted supreme of chicken with prosciutto, sage and artichokes on garlic mashed potatoes finished with white wine, butter and lemon reduction 23.95
- Salmon al Pesto** crispy skinned Atlantic salmon crusted with basil pesto on sweet onion potato pavé finished with slow roasted tomato salsa and salted crisp mushrooms 22.95
- Bistecca** "certified Angus" 10oz. beef striploin on garlic mashed potatoes finished with choice of sauce: merlot demi or pizzaioia sauce 29.95
- Filetto al Porto** "certified Angus" 6oz. beef tenderloin on roasted potatoes with grilled Portobello and port demi 29.95
- Vitello e Gamberetto** milk fed veal scaloppini and black tiger shrimp with porcini and cremini mushroom Marsala veal reduction, with your choice of roasted potatoes, mashed potatoes or spaghetti aglio e olio 27.95

## Dinner For 2

### Antipasti

Shareable platter with smoked Salmon on Potato Pancake, Lamb Lollipops & Balsamic Grilled Rabbit Sausage

### Insalate

Grilled Red Romaine, Crispy Pancetta, Boiled Egg, Anchovies, & Parmigiano Dressed with Caesar Vinaigrette

--OR--

Baby Arugula, Watercress with Crumbled Goat Cheese, Caramelized Onions, Roasted Sweet Red Peppers and Walnut Vinaigrette

### Secondi

Poached Black Cod on Roasted Winter Veg Purée, Finished with Black Olive Tomato Tapenade and Braising Liquid Reduction

--OR--

Grill Blackened Certified Angus Beef Tenderloin on Horseradish Mashed Potatoes, Buttered Asparagus, & Smoked Mushroom Demi

### Dolce

A tasting plate to share with Warm Apple Blossom with Vanilla Ice Cream & New York Style Cheese Cake with Strawberries and Whipped Cream

89.95 Per Couple

~Please Ask Your Server For Wine Pairing Suggestions~

