

Trattoria
AMALFI

VALENTINE'S DAY MENU



FIRST COURSE

selection of antipasti to share

WILD MUSHROOM ARANCINI

TUNA TARTARE

AMALFI MEATBALLS

SECOND COURSE

please choose one

(gluten free house-made pasta available)

CAVATELLI - pancetta, wild mushrooms, parmigiano

LOBSTER AGNOLOTTI - fennel, saffron cream

FETTUCCINE - short rib ragu, rosemary

THIRD COURSE

please choose one

BONE-IN CHICKEN BREAST

truffle whipped potato, roasted heirloom carrots, chicken jus

EGGPLANT PARMIGIANA

fresh mozzarella, arugula salad, balsamic - **vegetarian**

HALIBUT

green pea risotto

FILET MIGNON MEDALLIONS

green beans, potato puree, red wine fondo

DRY-AGED NY STRIP

herb roasted potatoes, asparagus *\$25 supplement

STUFFED WHOLE LOBSTER

drawn butter, crispy potatoes, arugula salad *\$20 supplement

DESSERT

selection of desserts to share

Chocolate Cannoli • Limoncello Panna Cotta • Chocolate Covered Strawberries

\$79 per person plus tax and gratuity

