

Valentine's Weekend Menu

Antipasti

Antipasto All'Italiana

Italian specialty cured meats, provolone cheese, olives, grilled and marinated vegetables

Carpaccio alla Milanese*

Thinly sliced raw beef tenderloin, mushrooms, Parmigiano, lemon juice, E.V.O.O

Caprese e Prosciutto Crudo

Fresh Mozzarella, tomatoes, Parma prosciutto, basil, E.V.O.O, balsamic glaze

Calamari alla Diavola

Squid slices sautéed in spicy tomato sauce with Kalamata olives and capers

Burrata

Fresh creamy Mozzarella cheese, sun-dried tomato pesto, garlic crostini

Insalate e Zuppe

Insalata di Barbabietole

Roasted beets, arugula, goat cheese, walnuts, white balsamic vinaigrette

Insalata Cesare*

Classic Caesar Salad

Zuppa

Minestrone: Mixed vegetables soup OR Pomodoro: Creamy tomato soup.

Primi e Secondi

Gnocchi di Patate e Barbabietola

Homemade potato & beet dumplings in creamy gorgonzola sauce with roasted walnuts

Ravioli di Aragosta

Lobster ravioli in a delicate pink sauce with mushrooms and sun-dried tomatoes

Crespelle Ricotta e Spinaci

Baked homemade green pasta crêpes stuffed with spinach and ricotta cheese.

Topped with mozzarella cheese, tomato and besciamella sauce

Pappardelle con Polpette di Agnello

Lamb Meatballs over pappardelle pasta in marinara sauce

Linguine Norcina

Linguine Pasta, Italian Sausage, cream sauce, black pepper, Parmigiano

Linguine Tutto Mare

Prawns, clams, mussels, and calamari over linguine pasta, marinara or white wine sauce

Capellini e Gamberi

Jumbo prawns over angel hair pasta with fresh tomato, garlic, basil, evoo

Salmone Piccata

Fresh Salmon fillet with capers, garlic, white wine and lemon sauce.

Served with roasted potatoes and sautéed vegetables

Saltimbocca alla Romana

Veal medallions with prosciutto and sage, demi-glaze sauce. Potatoes and sautéed vegetables

Bistecca all'Emiliana*

Prime NY steak, radicchio, shaved Parmigiano Reggiano, and balsamic glaze.

Served with roasted potatoes and sautéed vegetables

Pollo al Marsala

Chicken breast, mushrooms, marsala sauce. Served with roasted potatoes and sautéed vegetables

Halibut al Pomodoro

Fresh Halibut fillet in Pomodoro sauce with white wine, fresh tomatoes, basil, and garlic.

Served with roasted potatoes and sautéed vegetables

Ossobuco di Maiale

Slow-braised Pork Shank in a rich savory gravy. Served with Saffron Risotto

*Consuming Raw Eggs or uncooked meats may increase your risk of foodborne illness. A \$3.00 charge will be added for any split entrée.