

# VALENTINE'S DAY MENU

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## **ANTIPASTI**

A SELECTION OF CURED MEATS, CHEESE,
MARINATED VEGETABLES & OLIVES FOR THE TABLE TO SHARE

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### **PRIMI**

please choose one

PORCINI RISOTTO with short rib ragu & gremolata

TAGLIETELLE with Lobster fra diavolo, brown butter & cognac

CAPPELLETTI with buffalo mozzarella filling, roasted tomatoes and basil



## **SECONDI**

please choose one

FILETTO prime filet mignon "oscar" with lump crab, béarnaise, roasted potatoes & asparagus

ZUPPA DI PESCE saffron broth with east coast halibut, scallops, mussels & shrimp

POLLO MODENESE crispy chicken breast baked with prosciutto, parmigiano & balsamico

**ASTICE** twin lobster tails roasted with tomatoes, fennel, olives & potatoes (\$23 supp.)



#### DOLCI

A tasting of housemade tiramisu, chocolate torta, & amaretto cheesecake

\$99 per person plus tax and gratuity wine pairing available for \$55