



Valentine's Day Dinner Menu

ANTIPASTO (Choice of)

GAMBERETTO VENEZIANO

A delicacy from Venice. Jumbo shrimps marinated in spices and delicately charred on the grill. Served over a beautiful cannellini beans salad.

INSALATA VALENTINO

Spinach, arugula, toasted almonds, and feta cheese tossed with a raspberry pomegranate vinaigrette

PORTOBELLO PERIGLOUDINE

Portobello mushrooms crusted in grated parmesan – flash fried and topped with our veal and truffle butter sauce

PRIMO PIATTO (Choice of)

PENNE AI CARCIOFI

Baby artichoke hearts and sun-dried tomatoes sautéed with garlic, shallots, and onions. Tossed with penne pasta and a butter, white wine, and lemon sauce.

SPAGHETTINI ALLA NORCINA

Truffle infused crimini mushrooms sautéed with garlic, shallots, and a touch of anchovy paste, chopped parsley and grated pecorino tossed with spaghetti pasta.

RISOTTO DELLA LUNIGIANA

Creamy risotto with sauteed artichoke hearts, porcini mushrooms and crumbled Italian sausage.

SECONDI PIATTI (Choice of)

FILETO AL BAROLO

6-ounce prime beef tenderloin grilled to medium rare perfection. Topped with a shallot, prosciutto and mushrooms Barolo wine sauce. Served with garlic mashed potatoes and grilled baby carrots

ARAGOSTA AI FERRI

4-ounce Maine lobster tail rubbed with Calabrian peppers and garlic and delicately grilled. Served over white creamy risotto.

OSSOBUCO DI MAIALE

Pork shoulder braised for 6 hours in red wine and crushed tomatoes. Served over Risotto Milanese and topped with our gremolata (lemon peel shavings, garlic, and parsley).

DOLCE

CHOCOLATE TEMPTATION CAKE

or

RED VELVET CAKE

\$75 PP + TAX + GRATUITY

February 14, 2023