

“San Valentino 2018”

*4 Course meal \$130 per couple plus tax & gratuity, seating 1 hour & 45 minutes limit per table!
Complementary rose and chocolate truffle plus a Champagne toast.
Regular Menu Not Available!*

Antipasti/ Appetizers

Scampí alla Sambuca

Sautéed shrimp with garlic, basil & chopped tomatoes finished with Sambuca cream sauce

Caprese di Bufala

Imported Buffalo mozzarella, tomatoes basil, evoo and balsamic glaze.

Fungo Ripieno

Baked stuffed jumbo Portobello mushroom with crab meat and homemade tartar sauce, drizzled with pesto oil.

Bruschetta Classica

Tomatoes, garlic, basil, with balsamic glaze and olive oil.

Insalate e Zuppa/ Salad & Sup

Zuppa Della Passione

Roasted bell peppers tomato bisque.

Insalata di Cesare

Crisp Romaine lettuce with croutons, shaved Parmigiano cheese and homemade Caesar dressing.

Insalata Dell'Amore

Organic mixed greens, shaved carrots, berries, tomato, blue cheese caramelized walnut, with maple vinaigrette.

Primi/Entree

Bianchino Ripieno

Stuffed sea bass filet with artichokes, capers, olives, sundried tomatoes garlic, and bread crumbs finished with creamy pesto sauce.

Bistecca ai Ferri

Charbroiled ribeye steak served with Burgundy sauce.

Ravioli di Aragosta

Lobster raviolis, asparagus tips, grape tomatoes in a pink vodka sauce.

Lasagne Emiliane

Bechamel, mozzarella, Parmigiano Reggiano and meat ragu.

Pollo Marsala

Organic chicken breast, shallots, mushroom, and Marsala demi-glace sauce.

Ossobuco di Maiale

Pork shank cooked with Italian herbs, white wine and zesty tomato sauce.

Ravioli alla Sorrentina (Vegetarian)

Ricotta and spinach ravioli served in a fresh tomato basil sauce with shaved Parmigiano.

Dolce/Dessert

Tiramisu

Lady fingers soaked in espresso & marsala and layered with mascarpone sweet cream.

Crème Brulee

French vanilla crème brulee served with fresh berries.

Mousse di Cioccolato

Lite chocolate mousse cake crusted with chocolate cookie crumbs.

Cannolo Siciliano

Two tube shaped fried pastry dough filled with ricotta cheese chocolate chips and Grand Marnier.