Seating 3:30,4:30,5:30,6:30,7:30

We wish you the happiest Valentine's Day ever!

\$150.00 per couple includes: 4 Course meal, Champagne toast, fresh rose, chocolate truffle. Tax & 20% gratuity will be automatically added to the bill. We respectfully request you limit dining to 1 hour and 45 minutes so that we may clean the area for the next seating. **** Please call for reservations 951-461-7998

Appetízers

Mozzarella alla Zíngara

Sliced mozzarella, salami, tomatoes, basil, evoo and balsamic glaze.

Scampí alla Sambuca

Sautéed shrimp with garlic, basil & chopped tomatoes finished with

Sambuca cream sauce.

Bruschetta Classica

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

Carciofí Croccanti

Artichokes heart croquettes fried to a golden crisp drizzled with chipotle aioli.

<u>Salad or Soup</u>

Zuppa Della Passione

Roasted bell peppers tomato bisque.

Insalata dí Cesare

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

Insalata Dell'Amore

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

Entree

Salmone Oscar

Stuffed salmon filet with crab meat chopped bell peppers herbs and served with béarnaise sauce.

Fettuccine al Pastore

Beef tips, onions, mushrooms, sun-dried tomatoes, blue cheese, red wine cream sauce.

Spaghettí Marechiaro

Shrimp, scallops, clams, garlic white wine, in a spicy tomato sauce.

Filetto con Gamberi

Charbroiled filet mignon medallion and shrimp served with chipotle raspberry sauce.

Ravioli alla Lorenzo

Lobster raviolí, asparagus típs, chopped tomato served in a creamy pink vodka sauce.

Pollo Parmigiana

Panko breaded, topped with marinara sauce basil, mozzarella and Parmigiano cheese.

Sharing Dessert

Tíramísu

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

Crème Brulee

French vanilla crème brulee served with fresh berries.

Spumone Italíano

Chocolate, Strawberry, Pistachio, Rum gelato, layered in a vanilla cookie crumb, topped with pistachio & maraschino cherries.

Dolce al Cioccolato

Rich white and dark chocolate mousse cake with cookie crust.

Tax & 20% gratuity will be automatically added to the bill. Menu subject to availability