



# Happy Valentines Day

February 14, 2020

## Primi

### **Mozzarella Caprese**

*fresh mozzarella di bufala, heirloom tomatoes, basil, and extra virgin olive oil*

### **Zuppa di Salsiccie**

*housemade ground Italian sausage with onions, tomato and spinach in a light broth*

### **Grilled Romaine e Gamberi**

*grilled whole leaf romaine served with grilled shrimp, topped with gorgonzola cheese and fresh tomato, then drizzled with balsamic glaze and extra virgin olive oil*

### **Calamari alla Firenze**

*calamari lightly fried served with piquant marinara sauce*

## Principale

### **Halibut Marechiaro**

*fresh halibut sautéed with diced tomato, artichoke hearts, roasted garlic, in a light marinara sauce, served over spaghetti*

### **Risotto Tri Fungi**

*wild mushrooms, sautéed with olive oil, shallots, white wine and parmigiano served over risotto topped with truffle oil and shaved parmigiano*

### **Pollo Marsala**

*Chicken scaloppini sautéed with fresh mushrooms in a Marsala sauce served with pasta and vegetables*

### **Wild Coho Salmon al Griglia**

*fresh salmon filet grilled and served with pasta agli olio and seasonal vegetables*

### **Ribeye alla Griglia**

*Black angus certified Ribeye brushed with olive oil and grilled served with garlic mashed potatoes and vegetables*

### **Lasagna Firenze**

*Layered with ricotta cheese, beef, chicken, sausage, fresh tomato, mushroom, parmesan and placed upon our marinara sauce & topped with béchamel sauce*

## Dolce

### **Tiramisu**

*espresso soaked ladyfingers layered with mascarpone cheese and whipped cream*

### **Chocolate Lava Cake**

*warm chocolate cake served with vanilla bean ice cream*

### **Chocolate Covered Strawberries**

*served with fresh whipped cream*

### **Sorbetto Duetto**

*fresh Sicilian lemon sorbet paired with blood orange sorbet*

*\$ 75 per person*