

February 14, 2018

<u>Prímí</u>

Insalata dell'Orto

spring mix, arugula, pine nuts, roma tomato, gorgonzola cheese, sliced apple, mushroom and garlic parmesan cheese croutons tossed with cranberry vinaigrette

#### Scampí dí Fírenze

Shrimp lightly dipped in egg and flour and sautéed in lemon butter sauce with mushrooms

*Mozzarella Caprese* fresh mozzarella di bufala, tomato, basil and extra virgin olive oil

# Calamarí alla Fírenze

calamari lightly fried served with piquant marinara sauce

## Zuppa di Salciccie

house made ground Italian sausage with onions, tomato and spinach in a light broth

#### <u>Príncípale</u>

#### Halíbut Marechíaro

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

#### Rísotto Trí Fungí

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

#### Aragosta Rísotto

lobster, asparagus, mushrooms, diced tomatoes and a garlic white wine sauce over risotto

## Pollo alla Parmígíana

chicken breast lightly breaded and sautéed then topped with mozzarella and light marinara, and baked. Served with pasta and seasonal vegetables

### Lasagna Fírenze

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

### Ríbeye alla Gríglia

Black Angus Certified Ribeye brushed with olive oil and grilled served with garlic mashed potatoes and vegetables

## Dolce

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

> **Chocolate Lava Cake** warm chocolate cake served with vanilla bean ice cream

### Chocolate Covered Strawberries

served with fresh whipped cream

## New York Cheesecake

\$75 per person