





Happy Valentíne's Day - February 14, 2017

<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 FraDíavolo Shrímp sautéed in a spícy house made marínara

> > Shrimp Bisque

a classic-onion, garlic, shrimp, cream, cayenne pepper, brandy, a touch of tomato Mozzarella Caprese

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

Calamarí alla Fírenze

calamari lightly fried served with piquant marinara sauce

<u>Príncipale</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, sauteed with olive oil, shallots, white wine and parmigiano served over risotto topped with truffle oil and shaved parmigiano

Cioppino Bianco

scallops, shrimp, calamari, mussels and clams sautéed with a white wine Brodetto sauce, and served over linguine

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 Gríglía

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 Caramel & Sea Salt Gelato

\$75 per person