



# Happy Valentines Day

February 14, 2016

## Primi

### *Capesante e Butternut Squash*

*seared scallops served over butternut squash puree*

### *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*

### *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, 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 di Alba*

*chicken breast stuffed with cream cheese, prosciutto and porcini mushrooms, then  
dipped in egg and flour and sauteed in white wine and garlic. Served with pasta  
and seasonal vegetables*

### *Ribeye alla Griglia*

*Black angus certified Ribeye brushed with olive oil and grilled served with roasted  
fingerling potatoes and vegetables*

## Dolce

### *Tiramisu*

*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*

### *Sorbetto Duetto*

*fresh mango sorbet paired with blackberry sorbet*

*\$65 per person*