

**Happy Valentines Day**

**February 14, 2014**

**Primi**

**Escargot e Fungi**

escargot sauteed in butter, garlic and herbs placed inside a baby porcini mushroom topped with breadcrumbs and baked

**Shrimp Bisque**

a true classic, onion , garlic, shrimp, cream, brandy a touch of cayenne

**Carpaccio di Manzo**

thinly sliced filet of beef, fresh arugula, capers & parmesan cheese

**Mozzarella Caprese**

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

**Principale**

**Vitello Piccata**

**veal scaloppini with white wine, lemon butter and capers  
Halibut Marechiaro**

fresh halibut sautéed with diced tomato, shitake mushrooms, roasted garlic, and asparagus in a light marinara sauce. Served over rigatoni pasta

**Capesante e Maggiordomo**

jumbo scallops wrapped with prosciutto, topped with grilled onions and served wtih pasta and vegetables

**Polpette Lasagna**

housemade pasta sheets layered with our one-of-a-kind chicken meatballs, ricotta & mozzarella cheese then topped with marinara sauce

**Cioppino Bianco**

Maine lobster tail, scallops, shrimp, mussels, and clams sautéed with

white wine Brodetto sauce, then served over linguini.

**Filet Mignon**

grilled filet mignon topped blue cheese

served with garlic mashed potatoes and seasonal 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 cabernet sorbet

$65 per person