



Happy Valentines Day

February 14, 2014

Primi

Escargot e Fungí

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 Maggior-domo

jumbo scallops wrapped with prosciutto, topped with grilled onions and served with 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