



Happy Valentines Day

February 14, 2020

Primi

Mozzarella Caprese

fresh mozzarella di bufala, heirloom tomatoes, basil, and extra virgin olive oil

Zuppa di Salsiccie

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

Grilled Romaine e Gamberi

grilled whole leaf romaine served with grilled shrimp, topped with gorgonzola cheese and fresh tomato, then drizzled with balsamic glaze 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, sautéed with olive oil, shallots, white wine and parmigiano served over risotto topped with truffle oil and shaved parmigiano

Pollo Marsala

Chicken scaloppini sautéed with fresh mushrooms in a Marsala sauce served with pasta and vegetables

Wild Coho Salmon al Griglia

fresh salmon filet grilled and served with pasta agli olio and seasonal vegetables

Ribeye alla Griglia

Black angus certified Ribeye brushed with olive oil and grilled served with garlic mashed potatoes and vegetables

Lasagna Firenze

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

Dolce

Tiramisu

espresso soaked ladyfingers layered with mascarpone cheese and 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 Sicilian lemon sorbet paired with blood orange sorbet

\$ 75 per person