



Happy Valentínes Day

February 14, 2024

<u>Prímí</u>

Mozzarella Caprese Fresh mozzarella di bufala, heirloom tomatoes, basil, and extra virgin olive oil

Insalata dell'Orto

Spring mix and arugula with pine nuts, roma tomato, gorgonzola cheese, sliced apple, mushroom, homemade croutons with a cranberry viniagrette

Grílled Romaíne e Gamberí

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

Calamarí alla Fírenze

Calamari lightly fried served with piquant marinara sauce

<u>Príncípale</u>

Rísotto Fantastíco

Sliced filet mignon and shrimp sauteed in aged balsamic sauce with onions and prosciutto, served over risotto

Pollo alla Parmígíana Chicken breast lightly breaded and sauteed, topped with mozzarella and light marinara, and baked

Gluten Free Ravioli Primavera

Ravioli stuffed with seasonal vegetables, sauteed in a white wine brodetto sauce and served on a bed of arugula

> Salmon al Gríglía Fresh salmon filet grílled and served with pasta and seasonal vegetables

Halíbut Marechíaro

Fresh halibut sautéed with diced tomato, artichoke hearts, roasted garlic, in a light marinara sauce, served over spaghetti

Lasagna Fírenze

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

Dolce

Tíramísu Espresso soaked ladyfingers layered with mascarpone cheese and whipped cream

> **Chocolate Lava Cake** Warm chocolate cake served with vanilla bean ice cream

Sícílian Lemon Sorbet

\$ 95 per person