





February 14, 2025

Primi

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

Shrimp Bisque

a classic-onion, garlic, shrimp, cream, cayenne pepper, brandy, a touch of tomato

Calamari alla Firenze

Calamari lightly fried served with piquant marinara sauce

Principale

Risotto Fantastico

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

Pollo alla Parmigiana

Chicken breast lightly breaded and sautéed, topped with mozzarella and light marinara and baked

Melanzane Rollatini

Thinly sliced eggplant rolled and filled with ricotta, pine nuts, Italian herbs and bread crumbs topped with tomato sauce and mozzarella

Lobster Ravioli

Ravioli stuffed with lobster, lightly tossed with our brandy aurora sauce and accompanied with steamed lobster claws

Halibut Marechiaro

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 Chocolate Lava Cake Límone dí Sorrento Espresso Crème Brule

\$ 95 per person