



Happy Valentines Day

February 14, 2015

Primi

Capesante e Butternut Squash

seared scallops served over butternut squash puree

Shrimp Bisque

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

Mozzarella Caprese

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

Smoked Salmon Crostini

with Caviar and crème fraiche

Principale

Vitello Chop

veal chop grilled topped with a creamy gorgonzola sauce

Halibut Marechiaro

fresh halibut sautéed with diced tomato, artichoke hearts, roasted garlic, and asparagus in a light marinara sauce. Served over spaghetti

Risotto Tri Fungi

wild mushrooms, sauteed with olive oil, shallots, white wine and parmigiano served over risotto topped with truffle oil and shaved parmigiano

Cioppino Bianco

scallops, shrimp, calamari, mussels and clams sautéed with a white wine Brodetto sauce, and served over linguine

Ravioli di Mare

house made ravioli stuffed with Maryland Blue Crab and finished with our very own Aurora sauce

Surf and Turf

grilled filet mignon served with lobster and drawn butter accompanied by 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 sorbet

\$65 per person