



# Valentine's Day Three Course Dinner Menu

## Antipasti

Choose one

### **GF ZUPPA**

Creamy Shrimp Bisque with vegetables and shrimp

Or

### **CRAB CAKE**

Crab cake with lemon aioli and frisee

Or

### **GF ENDIVE SALAD**

Endive, arugula, apple, gorgonzola cheese and honey vinaigrette

## Secondi Piatti

Choose one

### **GNOCCHI GENOVESE - 76**

House made gnocchi with creamy basil pesto and sauteed shrimp

Or

### **TORTELLINI AL BRASATO - 65**

Beef tortellini with Parmigiana veal sauce

Or

### **SALMONE - 84**

Herb and lemon crusted salmon with kumquat butter sauce, polenta cake and broccolini

Or

### **GF POLLO SALTIMBOCA - 76**

Chicken with prosciutto, sage and provolone cheese with potato puree and green beans

Or

### **GF PORK CHOP AL TARTUFO - 84**

Grilled pork chop with porcini mushroom truffle jus, truffle risotto and baby kale

Or

### **GF FILET MIGNON & LOBSTER TAIL - 98**

Grilled fillet mignon, lobster tail, garlic potato wedges and Hollandaise sauce

## Dolci

Choose one

### **GF PANNA COTTA**

Vanilla panna cotta with fresh berries

Or

### **STICKY DATE CAKE**

Sticky date cake, caramel sauce and orange whipped cream

Or

### **SORBETTO**

Raspberry or Mango with hazelnut wafer

*Splitting is not allowed on holiday menus. We add 20% gratuity for parties of 6 or more. Corkage fee \$25 per 750 ml bottle.*

*We do not accept checks. Eating raw or under cooked food increases the risk of food borne illness.*