



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

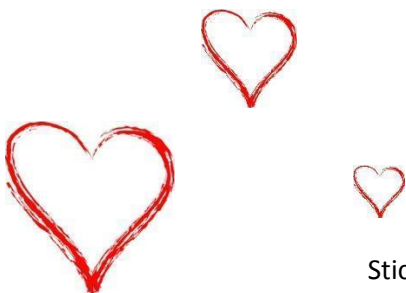
STICKY DATE CAKE

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.