

VALENTINE'S DINNER MENU

APPETIZERS

CROSTINI GOAT CHEESE E PANCETTA \$16

Grilled baguette, goat cheese, crispy pancetta, caramelized pecan, honey

BURRATA BARBABIETOLE E PROSCIUTTO \$16

Burrata, roasted beets, prosciutto, arugula, shaved Parmesan cheese

FRITTURA MISTA \$20

Fried calamari, shrimp, zucchini, eggplant, side marinara sauce

MIX PLATTER \$24

Imported Italian charcuterie and cheeses with homemade focaccia bread, nuts, grape, truffle honey

PASTA/RISOTTO

RAVIOLI DI SPINACI E RICOTTA \$19

Homemade spinach ricotta ravioli, butter, sage, grated Parmesan

FETTUCINE RICOTTA TRUFFLE SAUCE \$22

Homemade fettuccine, creamy ricotta truffle sauce, shiitake mushroom, shredded Parmesan

RISOTTO MASCARPONE PANCETTA \$23

Aged Carnaroli rice, mascarpone, smoked pancetta, Parmesan cheese

GARGANELLI RAGU DI AGNELLO E FUNGHI \$25

Homemade garganelli pasta, braised lamb, shiitake mushroom, Pecorino cheese

LOBSTER RAVIOLI \$28

Homemade lobster ravioli, pink sauce

MEET/FISH

FILETTO DI SALMONE IN ERBA CIPOLLINA \$20

Salmon filet, creamy chive sauce, garlic spinach, rosemary medley potato

INVOLTINI DI POLLO E PANCETTA \$20

Pancetta wrapped chicken, filled with provolone cheese, arugula, mash potato.

COSTOLETTE DI AGNELLO E ASPARAGI \$24

Lamb chop, mash potato, asparagus, red wine reduction sauce

FILETTO DI MANZO AL PEPE VERDE \$32

Filet Mignon, green peppercorn sauce, garlic Brussel sprouts, mash potato

DESSERTS

Surprise...