

Valentine's Day

Antipasti

Caprese di Sorrento

Fresh buffalo mozzarella with ripe tomatoes with basil, balsamic vinegar and olive oil

Fiocchi con Pera e Gorgonzola

Beggar purses filled with cheese and pears in a creamy gorgonzola sauce

Calamari e Verdure Fritte

Fried calamari and vegetables

Salmone Affumicato

Smoked salmon with capers and onions

Zuppa di Aragosta

Lobster Bisque

Choice of Entrée

	<i>Entrée only</i>	<i>Full Menu*</i>
Aragosta di San Valentino <i>½ Maine Lobster and scallops in a prosecco lobster sauce</i>	43	53
Cernia del Golfo con Granchio <i>Grouper topped with crab meat in a lemon basil sauce</i>	37	47
Filetto di Manzo alla Bernese <i>Grilled beef tenderloin topped with béarnaise sauce</i>	35	45
Vitello all' Abruzzese <i>Veal scaloppini sautéed with baby bella mushrooms and black olives in a brandy white wine cream sauce</i>	30	40
Pollo alla Valdostana <i>Breaded chicken breast topped with ham and cheese in a white wine and sundried tomato sauce</i>	28	38
Ravioli di Pollo alle Noci <i>Chicken ravioli with walnuts in a white wine cream sauce</i>	26	36
Petto d'Anatra all'Arancio <i>Roasted duck breast with orange sauce</i>	29	39

Dolci

Cherries Jubilee

Black cherries sautéed in butter, sugar, a touch of blackberry brandy then flambéed & served over vanilla ice cream

Lava Di Cioccolato

Soft centered chocolate lava cake with vanilla ice cream.

Crème Caramel

Traditional Spanish style caramel custard

Torta Di Formaggio

New York Style cheesecake

**Full menu price includes sorbet and choice of appetizer and dessert.
Entrée only option includes house salad and sorbet.
For your convenience, twenty percent gratuity will be added to all parties.*