



VALENTINE'S DAY MENU



ANTIPASTI

LUMACHE A LA BOURGUIGNONNE
BAKED SNAILS • GARLIC-HERB BUTTER

PANCIA DI MAIALE AFFUMICATA
SMOKED PORK BELLY • CREAMY POLENTA • GRILLED PEACHES • FIG BARBECUE

BURRATA ALLA ITALIANA
ARUGULA • HEIRLOOM GRAPE TOMATOES • BURRATA CHEESE

INSALATA DI LAMPONI
MIXED GREENS • GORGONZOLA CHEESE • RASPBERRIES
CANDIED WALNUTS • DIJON VINNAIGRETTE

ARAGOSTA ZUPPA DI MAIS
LOBSTER CORN CHOWDER

ENTRÉES

FILETTO AL PEPE ROSA
CRUSTED FILET MIGNON • PINK PEPPERCORNS • BUERRE ROUGE

ANATRA AL MORE
ROASTED DUCK BREAST • BLUEBERRY PORT REDUCTIONS

AGNELLO SCOTTADITO
HERB CRUSTED LAMB RACK • RED WINE JUS

ARRAGOSTA ALLA BEARNAISE
COLD WATER LOBSTER TAIL • BLUE CRAB • BEARNAISE

PESCE SPADA ALLA GRIGLIA
GRILLED SWORDFISH • HERBED GREMOLATA

DOLCI

TORTA DI LIMETTE
KEY LIME CRÉME PIE

TORTA DI FORMAGGIO MANGO
MANGO CHEESECAKE

LAMPONE CIOCCOLATO CREME BRULEE
RASPBERRY CHOCOLATE CREME BRULEE

BOMBA DI CIOCCOLATO
CHOCOLATE GENOISE • DARK CHOCOLATE MOUSSE • CHOCOLATE GANACHE



*Full menu price of \$62.00 includes your choice of an appetizer, entrée, and dessert.

All entrees are served with Sorbet.

For your convenience, twenty percent gratuity will be added to all parties *