



VALENTINE'S DAY MENU

ANTIPASTI

ZUPPA DI ARAGOSTA
LOBSTER BISQUE • CREME FRAICHE • CHIVES

TONNO CRUDO
DRIED ITALIAN PEPPERS • LEMON OIL • MICRO CILANTRO

INSALATA DI BUFULA
BUFFALA CHEESE • HEIRLOOM TOMATOES • PROSCIUTTO • BASIL OIL

OSTRICHE GRUDE
RAW OYSTERS • CITRUS-CHAMPAGNE MIGNONETTE

ENTRÉES

ROLLETITINO DI POLLO
FONTINA CHEESE • ARUGULA • PROSCIUTTO • SAGE DEMI SAUCE

FILETTO AL TARTUFO
PAN-SEARED FILET • PORCINI - TRUFFLE BUTTER

CAPISANTI IN PADELLA
SCALLOPS • CITRUS RISOTTO • ENGLISH PEAS • BLOOD ORANGE COULIS

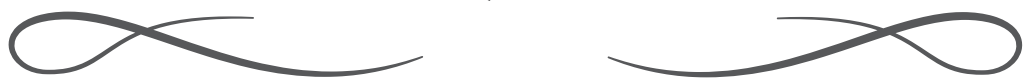
ARAGOSTA ALLA PARIGINA
MAINE LOBSTER TAIL • SAFFRON-PROSECCO CREAM SAUCE

COSTATA DI MANZO BRASATA
BRAISED SHORT RIBS • RED WINE JUS

DOLCE

Guest Choice of:

CHOCOLATE GANACHE
CHEESECAKE
MONTEROSA SPONGE CAKE



*Full menu price of \$68.00 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 *