



VALENTINE'S DAY MENU

ANTIPASTI

ZUPPA DI GRANGHIO
DUNGENESS CRAB BISQUE • GREEN ONIONS • BLACK PEPPER

PANGETTA DI MAIALE
BEER BRAISED PORK BELLY • CRISPY BRUSSEL SPROUTS

OSTRICHE ROSATE
KUMAMOTO OYSTERS • ROSE MIGNOTTE

INSALATA
FRISEE • RADICCHIO • BACON • GORGONZOLA • DIJON

CAVATAPPI DI ARAGOSTA
LOBSTER TAIL • 4-CHEESE BLEND • CAVATAPPI PASTA

ENTRÉES

PETTO DI POLLO
SAUTEED CHICKEN BREAST • BOURSIN CHEESE • SPINACH •
BACON • GARLIC PAN-SAUCE

FILETTO COM FUNGHI DI BOSCO
8OZ FILET MIGNON • MUSHROOM MELANGE • GRAIN MUSTARD CREAM
SAUCE

SOGLIOLA
SAUTEED PETRALE SOLE

CODA DI ARAGOSTA
GRILLED LOBSTER • HERB CHAMPAGNE BUTTER • LEMON

LOMBATA DI VITELLO
FRENCHED VEAL CHOP • CABERNET WINE SAUCE

DOLCE

Desserts To Be Determined



*Full menu price of \$75.00 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 *