

MENU DI SAN VALENTINO

FEBRUARY 14, 2020

CHOOSE ONE FROM EACH COURSE

ANTIPASTI FIORI DELL'AMORE

Fried Sicilian zucchini blossom, mozzarella cheese, marinara sauce

BURRATA DA SOGNO

Burrata cheese, balsamic glaze, mixed greens, Parma Prosciutto

FRITTO MAGICO

Fried calamari, shrimp, scallops side of spicy aioli

RAPA AMORE

Mixed greens, golden beets, pistachios, goat cheese, lemon vinaigrette

POLENTA AFRODITE

Crispy polenta, Sambuca tomato sauce, shrimp, bell pepper

ENTRÉE

RAVIOLI DESIDERIO

Lobster ravioli, lobster tail, pesto cream sauce

RISOTTO DI CUPIDO

Arborio rice, scallop, shrimp, lemon cream sauce

PENNE CON PASSIONE

Penne pasta, pork ragù, black truffle, béchamel sauce

TROTA AL SOGNO

Pan seared trout, artichokes heart, cherry tomato, mashed potato, lemon butter sauce

BRASATO PASSIONE

Braised boneless short rib, grilled asparagus, roasted potato

DOLCI

COPPA DELL'AMORE

Fresh Sicilian lemon gelato, Limoncello swirl

TORTA NEL CUORE

Pastry cream cake, lemon, shortcrust, pine nut, almond, powdered sugar

TIRAMISU

Espresso drenched ladyfinger, mascarpone cream, cocoa powder

\$50/PERSON

TAX NOT INCLUDED

DRINK SPECIALS

- COCKTAILS -

PINK SIGNORINA

Olmecca Altos Tequila Plata + Pink Lemonade +
Fresh Lemon Juice + Splash of Triple Sec

\$12

LOVE POTION

Your choice of Bombay Dry or Chopin Vodka + Elderflower Liqueur
+ Splash of Bera Brachetto

\$12

- WINE SELECTIONS -

CAPITELLES DES FERMS CHARDONAY

Southern France - Fruity and flowery nose, a well
balanced and structured wine

\$9/\$36

BERA BRACHETTO

Piedmont, Italy - slightly fizzy red, medium-sweet and low in alcohol,
aromas and flavors of roses, sweet plums, and cherries

\$12/\$48

RAMSEY PETITE SYRAH

North Coast, California - ripe, smooth, and palate-pleasing, aromas
and flavors of black fruits and dried leaves

\$12/\$48

KRIS PINOT NOIR

Sicilia, Italy - enticing aromas of ripe blackberries and
vibrant red fruits, bright and fruity

\$10/\$40

PEDRONCELLI MOTHER CLONE ZINFANDEL

Sonoma, California - aromas of red and black berries with a touch of
warm baking spices, flavors of raspberry and blackberry with vanilla,
toasty oak, pepper and a dash of nutmeg

\$10/\$40