



Valentine's Day

~ Spuntini ~
(choice of)

Champagne Toast

Crostini ai Funghi

grilled Italian toast topped with sauteed forest mushrooms

Crostini al Pomodoro

grilled Italian toast topped with marinated plum tomatoes

~ Primi ~
(choice of)

Zuppe di Pesce

a delicious medley of seafood simmered in broth

Oysters Ferraro

blue oyster stuffed with pancetta, spinach and spices, baked to perfection

Cesare Tabolini

classic Caesar salad with shaved pecorini cheese, served for one or two

~ Secondi ~
(choice of)

Anatra con Salsa di Ciliegio

fresh breast of young duck pan-seared with shallots and dried tart cherries
in a light dry port demi-glace sauce, served with sun-dried tomato polenta and sauteed spinach

Tagliata di Bue all'Italiana

(the Italian version of the French Chateaubriand)

prime Black Angus filet tenderloin, charcoal grilled and served with
a bernaise sauce and oven-baked potatoes
(can be served for two or one)

Risotto al' Amore

imported Arborio rice sauteed and simmered with shrimp, scallops, lobster meat and shallots
with a touch of strawberry liquor and cream

Arafe al Limone

fresh filet of Chilean sea bass rubbed with lemon zest and spices, pan-seared to perfection
and topped with a lemon grappa butter sauce, served with swiss chard and potato souffle

Agnolotti con Porcini e Tartufo Nero

hand-rolled fresh agnolotti pasta pocket stuffed with fresh porcini mushrooms, garlic and spices
lightly sauteed in with butter and black truffle, sprinkled with parmegiano reggiano cheese

~ Il Dolci ~
(choice of)

Mousse ai Cioccolata con Bacche

a delicate chocolate mousse with fresh berries

Pesco Farcito al Amaretto

stuffed fresh peach oven-baked with amaretto biscotti

\$65 per person*

* not including tax and gratuity

