

# Valentine's Menu



## PRIMI




PULCINELLA SALAD/romaine, chive & roasted garlic dressing, bacon, croutons, Parmigiano

FRITTO MISTO/fried tiger shrimp, bay scallops, calamari, citrus aioli

CAPONATA/eggplant, peppers, olives, roasted tomato salad, chickpea hummus (GF) 

CARPACCIO beef tenderloin, arugula, Parmigiano aioli, pickled fennel & mushrooms, pine nuts

APULIA/whole Burrata, Prosciutto di Parma arugula salad, balsamic reduction, crostini

MARIO SALAD/mixed greens, tomatoes, red onion, fennel, olives, lemon vinaigrette (GF) 

## SECONDI



CINGHIALE/fresh Linguine red wine braised wild boar & Angus beef Ragu, whipped Ricotta

JULIETTA/Rigatoni, San Marzano tomato basil sauce, whole Burrata cheese 

CAMPI/bell flower shaped pasta, cashew cream rose sauce, toasted tomato bread crumbs 

GAMBERI/Rigatoni pasta, tiger shrimp, lemon cream sauce, crushed pistachios

MARSALA/chicken scalloping, mushroom sauce, fingerling potatoes, broccolini

## SECONDI SUPPLEMENT add \$18

LOBSTER RAVIOLI/Jumbo Atlantic lobster filled, lobster essence cream, tiger shrimp

CARNE/12 oz USDA Prime Striploin Steak, truffle fries, side peppercorn sauce


BRANZINO/pan seared fresh Mediterranean Sea Bass Fillet, warm grain salad, sweet pea butter

## DOLCI (contain egg)



TIRAMISU/creamy whipped mascarpone, espresso & Kahlua dipped lady fingers

CRÈME BRULEE/with Fragelico & vanilla bean

PANNA COTTA/coconut cream, berry sauce & toasted coconut 

CHEESECAKE/crust less lemon New York style, limoncello syrup

AMORE/ espresso sponge cake, mocha & vanilla mousse layers, chocolate Genach

\$64.99

Gluten free corn Penne pasta available  Vegan  Vegetarian