



## Valentine's Day Dinner Menu

### **ANTIPASTO (Choice of)**

#### SCAMORSA FRITTA ON SALSA VERDE

Imported Scamorza cheese, breaded and fried. Served with a green sauce (basil, mint, parsley, capers).

#### INSALATA VALENTINO

Spinach, arugula, toasted almonds, and feta cheese tossed with a raspberry pomegranate vinaigrette

#### PORTOBELLO PERIGOUINE

Portobello mushrooms crusted in grated parmesan – flash fried and topped with our veal and truffle butter sauce

### **PRIMO PIATTO (Choice of)**

#### PENNE AI CARCIOFI

Baby artichoke hearts and sun-dried tomatoes sautéed with garlic, shallots, and onions. Tossed with penne pasta and a butter, white wine, and lemon sauce.

#### CALARAMATA DI SARDINIA

Calaramata pasta tossed with a mix of sautéed slightly spicy crumbled Italian sausage, garlic, fresh mint, basil and saffron. In a creamy tomato sauce and accented with Pecorino cheese.

#### ASPARAGO FRITTO

Asparagus dipped in a batter made with beer, white wine and Pellegrino are perfectly fried and served with a caper mayonnaise.

### **SECONDI PIATTI (Choice of)**

#### FILETO AL BAROLO

6-ounce prime beef tenderloin grilled to medium rare perfection. Topped with a shallot, prosciutto and mushrooms Barolo wine sauce. Served with garlic mashed potatoes and grilled baby carrots

#### ARAGOSTA AI FERRI

4-ounce Maine lobster tail rubbed with Calabrian peppers and garlic and delicately grilled. Served over white creamy risotto.

#### OSSOBUCO DI MAIALE

Pork shoulder braised for 6 hours in red wine and crushed tomatoes. Served over Risotto Milanese and topped with our gremolata (lemon peel shavings, garlic, and parsley).

### **DOLCE**

#### PETIT FOURS

\$65 PP + TAX + GRATUITY

February 14, 2022