



# Valentine's Dinner Menu



## ANTIPASTI

*Choice of:*

### **Zuppa di Vongole del Doge**

red clam chowder Venetian style soup

### **Cappesante e Scampi**

shrimp and scallops sautéed in shrimp sauce, served on soft polenta

### **Ravioli di Spinaci**

homemade ravioli pasta filled with spinach, and ricotta cheese tossed with tomato basil sauce

### **Melanzane Pomodoro e Scamorza**

eggplant gratin with tomato sauce and melted smoked mozzarella cheese

### **Insalata di Bietole**

red and yellow beet salad with arugula, pecans and feta cheese

### **Burrata**

burrata cheese served over crostini and capponata

### **Insalata di Mare**

seafood salad with shrimp, scallops, mussels and calamari, tossed with orange vinaigrette

### **Insalata**

arugula, radicchio, portobello, with almonds and parmesan, tossed in lemon dressing

### **Carpaccio Cipriani**

thinly sliced raw Piemontese beef dressed with traditional mustard and caper sauce

### **Lasagnetta ai Porcini**

homemade lasagna with béchamel and porcini mushroom sauce

## ENTREES

*Choice of:*

### **Risotto ai Gamberi**

Italian style rice simmered with prawns and arugula with a touch of tomato sauce

### **Tagliolini al Granchio**

homemade tagliolini pasta with crab and artichokes in an oil-garlic sauce

### **Fettuccine Vegetariane**

homemade fettuccine pasta served with eggplant, zucchini, bell peppers and tomato sauce

### **Pollo Pizzaiola**

breast of chicken sautéed with marinara sauce and topped with melted mozzarella, with mixed vegetables

### **Scaloppine di Vitello "Valdostana"**

veal scaloppine topped with prosciutto and fontina cheese, sautéed in white wine sauce, with mixed vegetables

### **Scaloppine con Asparagi**

veal scaloppine sautéed in white wine sauce fresh asparagus and sun dried tomatoes, spelt and green beans

### **Veal Chop Porcini (\$5 Supplement)**

grilled veal chop with porcini sauce served with sautéed spinach

### **Ossobuco alla Milanese**

pork shank slowly braised with vegetables and served over risotto

### **Costolette d'Agnello Scottadito alla Romana**

grilled marinated lamb chops, with spelt and green beans

### **Filetto alla Rossini**

filet of beef topped with foie grass with madera wine sauce, with sautéed vegetables

### **Costicina di Manzo**

bone-in short rib of Piemontese grass fed beef slowly brazed and served over risotto

### **Sogliola Limone e Capperi**

petrale sole filet sautéed with lemon and capers served with sautéed spinach

### **Grigliata Mista di Mare**

mixed grilled fresh seafood of prawns, scallops, sea bass and calamari steak, with julienne vegetables

### **Salmone ai Pomodoretta**

grilled Scottish salmon filet with cherry tomatoes and olive puree sauce, with julienne vegetables

## DESSERT

*SEE SELECTION FROM OUR DESSERT MENU*

**\$48 per Person**



*Buon San Valentino*

