

Valentine's Dinner Menù

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

Spinach Beet Salad

red and yellow beets, spinach, cranberry and goat cheese with red wine vinaigrette

Burrata & Prosciutto

burrata cheese served with Parma prosciutto

Insalata di Mare

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

Insalata di Radicchio

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

Carpaccio Cipriani

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

Gamberetti Marinati

marinated grilled shrimp drizzled with lime and mint, served with feta cheese and arugula

Entrees

Choice of:

Tagliolini Mediterranei

homemade tagliolini pasta sautéed with shrimp, scallops, clams and mussels in a light tomatoes sauce

Pappardelle all'Aragosta

homemade large ribbon pasta with lobster and saffron broth sauce

Lasagna di Spinaci Bolognese

homemade spinach lasagna layered with béchamel and meat sauce

Pollo Pizzaiola

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

Scaloppine di Vitello Valdostana

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

Scaloppine con Asparagi

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

Ossobuco alla Milanese

pork shank slowly braised with vegetables and served over risotto

Costolette d'Agnello alla Rustica

grilled marinated lamb chops, with rustica sauce served with mixed vegetables

Filetto al Chianti

filet of beef with Chianti wine sauce, sautéed vegetables

Short Rib Piemontese

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 with prawns, scallops, sea bass and calamari steak, julienne vegetables

Salmone ai Pomodoretta

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

Dessert

SEE SELECTION FROM OUR DESSERT MENU

\$50 per Person

Buon San Valentino!!!