

# *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!!!*