

Valentine's Day Menu



Appetizer:

* ***Prosciutto Wrapped Shrimp*** - served on a bed of arugula and pickled red onions. Drizzled with balsamic vinegar.

* ***Fiorie di zucchini ripiene*** - fresh squash blossoms filled with spiced ricotta, lightly battered and fried in olive oil. (if available)

= ***Salumi e formaggi allegno*** - natural artisan salami, cured meats, imported olives, and cheeses on a wood board.

Salad/Soup:

* ***Pasta e Fagioli*** - bean, pasta, pancetta, and tomatoes in a savory broth.

* ***Arugula, Spinach, and Strawberry Salad*** - tossed with walnuts, feta cheese, and honey balsamic vinaigrette.

Entree:

- ***Seafood Risotto*** - shrimp, scallops, and clams, simmered in stock and saffron.

- ***Asparagus Risotto*** - carnaroli rice, asparagus, butter, and parmigiano cheese.

= ***Filet Mignon*** - topped with balsamic syrup, gorgonzola, and sauteed red onions. Served with roasted potatoes and sauteed vegetable.

* ***Polio al Kumquat e*** - sauteed airline chicken breast with a sweet kumquat sauce. served on a bed of sauteed spinach and roasted potatoes.

* ***Penne con Salsiccia*** - organic pasta with spicy house made sausage, peppers, onion, san marzano tomato & white wine.

Desserts:

Raspberry mousse - Raspberry mousse with a decadent chocolate drizzle.

Tiramisu - housemade italian trifle of mascarpone, espresso, cocoa, and lemon.

\$120 per couple | \$65 per person | subject to change due to availability