



Valentine's

Appetizers ~ Choose One of The Following

Lentil Soup

(Vegetarian)

Avocado Salad

(Mixed salad with greenbeans, potatoes, tomatoes and avocados in a olive oil, shallot and lemon dressing)

Caprino

(Warm goat cheese "Crouton" served on a bed of seasonal greens and hazelnuts)

Stracciatella Cheese

(Creamy mozzarella cheese "Tower" served with cherry tomatoes, avocados and a touch of aged balsamic)

Grilled Octopus Salad

(With assorted greens, steamed potatoes, celery, green onions and balsamic vinegar dressing)

Mussel Soup

(Black mussels sautéed in a light marinara sauce with toasted garlic bread)

Carpaccio

(Lightly cured beef carpaccio served with arugula, baby artichokes and shaved parmigiano cheese)

Main Courses ~ Choose One of The Following

Pappardelle al Pesto

(Home made large flat noodles in a pesto sauce with greenbeans, peas, fava bean and pecorino cheese)

Fettuccine with lobster and asparagus

(Home made noodles with Maine lobster, asparagus and cherry tomatoes sauce)

Single Raviolo

(Raviolo with spinach, ricotta cheese and egg yolk in a butter sauce with sage and parmigiano cheese)

Gnocchi

(Crispy potato "Dumplings" on a bed of cheese fondue with black truffle)

Dover Sole

(Filet of sole baked on parchment paper in a thin crust of sliced potatoes, zucchini and pecorino)

Branzino

(De-boned Mediterranean seabass on parchment paper with porcini mushrooms and braised artichokes)

Grilled Rib Eye Cap Steak

(Boneless 10 oz. Prime Rib Eye Cap Steak with grilled green onions)

Polletto "Diavola"

(Cornish chicken "Diavola" Style with roasted potatoes)

(NO GIFT CERTIFICATES, COUPONS OR PROMOTIONS ACCEPTED)

Dessert ~ Choose One of The Following

Crème brulee with hint of orange

Tiramisu' with amaretto liquor

Chocolate mint mousse

Chocolate morsels

Pear au gratin with almond cream

*Selection of sorbets
(Lemon, peach, strawberry and coconut))*

*Selection of ice cream
(Pistachio, chocolate and vanilla)*

Panna cotta with vanilla and berry sauce

*"Millefoglie" with almond tiles
and strawberry mousse*

\$ 60 per person plus beverages, tax and gratuity
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Sparkling Wines

Prosecco di Conegliano 187 ML (Canella) \$ 12
Rose' brut 187 ML (Rotary) \$ 12
Champagne "Grand Brut" 187 ML (Perrier-Jouet) \$ 22

White Wines (6 oz.)

500 Pinot Grigio \$ 9
504 Chardonnay \$ 9
502 Sauvignon Blanc 2009 (Groth) Napa Valley \$ 11

Premium White Wines (5 oz.)

501 Jermann Pinot Grigio 2008 - Friuli \$ 15
505 Mer Soleil Chardonnay 2007 – Santa Lucia Highland \$ 16
503 Gavi dei Gavi "Black Label" 2008 (La Scolca) Piemonte \$ 18

Red wines (6 oz.)

550 Merlot (Feudo Arancio) Sicilia \$ 9
551 Cabernet Sauvignon 2007 (First Press) Napa Valley \$ 10
553 Montepulciano D'Abruzzo 2009 \$ 11
554 Pinot Noir 2009 (Summerland) Central Coast \$ 12
552 Nozzole Chianti Classico Riserva 2006 - Toscana \$ 13

Premium Red Wines (5 oz.)

556 Super Tuscany "La Massa" 2008 - Toscana \$ 15
555 Barolo 2006 (Mauro Veglio) Piemonte \$ 16
557 Amarone Classico 2006 (Salvalai) Veneto \$ 17
558 Jordan Cabernet Sauvignon 2005 - Napa \$ 19

Corkage fee \$ 24 per bottle