

VALENTINE'S DAY 2025

MENU

appetizer

tuna Carpaccio

thinly sliced raw tuna loin, lemon, olive oil, capers

caprese

mozzarella, ripe tomato, basil

mushrooms basket

mixed sautéed mushrooms served on puff pastry



first course

lobster ravioli

blush sauce

arugula salad

goat cheese, grape tomatoes, oil and lemon dressing

gnocchi

gorgonzola cheese sauce



second course

filet of branzino

grilled fillet of mediterranean sea bass, beurre blanc sauce

saltimbocca di Pollo

Sauteed chicken breast, prosciutto, sage

eggplant rollatini

eggplant slices, rolled with ricotta cheese and herbs, baked with tomato sauce, mozzarella

braised short ribs of beef

served with polenta



dessert

cannoli

chocolate chip ricotta filling

limoncello layer cake

mascarpone, white chocolate

chocolate mousse cake



coffee



\$65 per person

4:30, 6:30 and 8:30 pm seating

