

HAPPY VALENTINE'S DAY

PRE FIXED DINNER

Choose one item for each of the following :

STARTERS

INSALATA MISTA

spring mixed salad, carrots, cherry tomatoes, onion, goat cheese, EVOO balsamic.

ZUPPA

split pea & potatoes bisque vegetable broth

APPETIZERS

CAPRESE

Roma tomatoes, mozzarella, arugula, EVO balsamic reduction

CAVOLFIORI

baked cauliflower, cream, parmiggiano, bread crumb

BURRATA E PROSCIUTTO

imported burrata, prosciutto di parma, arugula, cherry tomatoes, EVO, balsamic reduction

POLPETTINE AI CARCIOFI

artichoke beignet & ricotta filling lightly fried in red marinara sauce

CARPACCIO DI SALMONE

smoked salmon carpaccio, capers, arugula EVOO, balsamic reduction

CALAMARI FRITTI

tube & tentacles fried monterey squid, carrots served with chef's signature balsamic reduction dipping sauce

POLPO E FAGIOLI

Grilled wild Spanish Octopus, cannellini beans, celery, potatoes, lemon

BRUSSELS SPROUTS

organic sprouts, guanciale, ricotta salata

MAIN COURSE

PAPPARDELLE AL CINGHIALE

egg house made pasta, grounded "slow cook" wild boar ragù, pinot grigio, citrus.

GNOCCHI DI MARE

potato gnocchi, clams, shrimp, calamari, smoked gouda cheese, cherry tomatoes, arugula in white wine sauce EVO

SPAGHETTI IMPERIALI

shrimp, zucchini, cherry tomatoes, white wine, cream sauce

RISOTTO ALLA PESCATORE

Carnaroli italian rice, clams, shrimp, calamari, octopus in light marinara sauce & white wine

TORTELLONI CON ASPARAGI

house made pasta filled with ricotta & asparagus served in tomato cream sauce & chopped fresh asparagus

SPAGHETTI ALLE VONGOLE

manilla clams, cherry tomatoes, garlic, white wine, EVO

RAVIOLI DI MANZO

angus beef filling house made ravioli in tomato cream sauce & champignon mushroom

BACCALA IN UMIDO

wild cod in marinara sauce, olives & potatoes calabrian style recipe

FETTUCCHINE AI PORCINI

Imported Wild porcini mushroom, dry porcini mushroom, vegetable stock light cream.

SEABASS

grilled 8oz. Chilean Seabass served over saffron risotto and grilled asparagus\$20 EXTRA

POLLO AI FUNGHI

Organic chicken breast, mushroom sauce, medley potatoes & roasted broccoli

BRANZINO

Wild Mediterranean Sea Bass fillet served over squid ink risotto & grilled asparagus

BISTECCA DI MANZO

grilled USDA 14 oz Rib Eye, chimichurri sauce, arugula, shaved parmiggiano, balsamic reduction, grilled medley potatoes.....\$20 EXTRA

RAVIOLI ALLA ARAGOSTA

house made Lobster Ravioli, tomato cream sauce, vodka, babsy shrimp, arugula

We proudly serve
Homemade Focaccia
for the table

DESSERT

TRAMISU

LIMONCELLO CAKE

RICOTTA & PISTACCHIO

CANNOLI DELLA CASA

Four course meal

75\$ per person

Gluten free Pasta
available \$2