

VALENTINE'S DAY 2015

MENU

appetizer

tuna Carpaccio

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

bresaola

dry cured beef filet, arugula, shaved Parmigiano

mushrooms in basket

mixed sautéed mushrooms served on puff pastry basket



first course

mezzelune with tomato

ricotta cheese and kale stuffed pasta, tomato sauce

house salad

spring mix, frisée, radicchio, grape tomatoes, balsamic dressing

lobster bisque



second course

filet of branzino

grilled fillet of mediterranean sea bass, beurre blanc sauce

twin petite filets of beef

grilled, mixed mushrooms, gorgonzola cheese sauce

chicken involtini

chicken breast rolled with mozzarella and spinach, mushroom sauce

eggplant rollatini

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



dessert

limoncello layer cake

panna cotta ai frutti di bosco

eggless custard, berries, raspberry sauce

chocolate mousse



coffee, espresso, cappuccino



\$45 per person

5, 7 and 9 pm seating

