

Valentine's Day Menu

WEDNESDAY FEBRUARY 14TH, UNTIL 18TH, 2018

ANTIPASTI

cappesante seared fresh jumbo sea scallops over a puree of carrots & crispy bacon w/mache 15

fritto misto - crispy calamari & shrimp with a spicy marinara sauce 15

polenta & funghi - polenta with porcini & mixed mushrooms, parmesan shavings 14

burrata & prosciutto burrata, 24 mo. aged Prosciutto Parma & marinated baby Sicilian tomatoes 18

salmone affumicato smoked Norwegian salmon, toast points, capers, red onion, creme fraiche & mache 17

arugola - organic arugula, fresh strawberries, parmesan shavings in a lemon vinaigrette 10

spinaci - organic baby spinach, roasted red beets, chick peas, goat cheese, balsamic vinaigrette 11

pappa al pomodoro hearty Tuscan style tomato & bread soup 10

PASTE & RISOTTI

**fresh pastas made in house by hand*

***heart shaped ravioli** stuffed w/red beets & goat cheese in a butter and sage sauce topped with parmesan 28

linguini fra diavolo fresh Maine lobster w/cherry tomatoes & asparagus, lightly spicy 32

***rossi cavatelli** with lamb ragu in a nebbiolo wine sauce, peas and carrots 24

***gnocchi** - fresh peeled tomatoes, basil and extra virgin olive oil 22

***tagliolini** with salmon, leeks and sun dried tomatoes in a pink vodka sauce 24

***lasagna della zia** - three meat lasagna, béchamel sauce, tomato fondue 24

***tortelloni** - filled with roasted pumpkin, light butter & sage sauce, parmesan cheese 24

***fettuccini** - classic bolognese meat ragu 22

spaghetti carbonara in a cream sauce with pancetta, onions, egg yolk and parmesan 22

risotto with fresh baby artichokes and gulf shrimp 30

**fresh pastas, all made in house - Gluten Free options available*

PESCE - CARNE

salmone - grilled salmon over roasted red beets and crispy potato cake 28

branzino in a prosecco wine sauce with risotto mantecato with parmesan and lemon zest 38

pollo parmigiana - breaded and pounded chicken breast, topped with tomato sauce and mozzarella 29

scaloppine chicken scaloppini in a marsala wine & mixed mushrooms sauce, garlic mashed potatoes 28

bistecca - grilled NY angus strip steak robespierre style with a chianti wine sauce
roasted brussel sprouts with crispy bacon, rosemary roasted potatoes 32

SWEET ENDINGS...

tortino di cioccolato chocolate lava cake, whipped cream & strawberry coulis 9

classic tiramisu Lady Fingers Dipped in Espresso, Mascarpone Cheese, Cocoa 9

cannoli dipped in chocolate filled with ricotta cheese & chocolate chips 9

crema catalana vanilla bean custard with caramelized sugar & strawberries 9

puff pastry apple tart glazed & caramelized, a la mode with vanilla gelato & caramel sauce 9

gelati & sorbeti chocolate, vanilla, hazelnut, lemon & mango 9