



Valentine's Specials

APPETIZERS

ZUPPA

Roasted eggplant soup

10.95

INSALATA DI BARBABIETOLE

Roasted red and yellow beets, green beans, goat cheese, cherry tomatoes, orange balsamic

14.95

BURRATA CON POMODORO TRICOLORE E AVOCADO

Creamy fresh burrata cheese, tricolore tomatoes, arugula & avocado
drizzled w/ balsamic reduction

17.95

MAIN COURSE

LINGUINE ALL' ASTICE E GAMBERONI

Half Maine Lobster, shrimp, linguini pasta, light fresh tomato sauce

29.95

PESCE SPADA CON CAPONATA

Grilled **Swordfish** fillet, Homemade Italian caponata, roasted cauliflower and cherry tomatoes

27.95

POLLO ARROSTO

Roasted Amish **chicken breast**, sautéed spinach, roasted potatoes, Ricotta, "Marsala" sauce

25.95

BISTECCA DI MANZO ALLA GRIGLIA

Grilled **NY Strip steak**, crispy fries, Salsa verde, Horseradish cream sauce

26.95

COTOLETTA DI VITELLO ALLA PARMIGIANA

"Parmigiana style" breaded & pounded **veal chop**, side of spaghetti with tomato sauce

32.95

BRANZINO AL FORNO CON VERDURA MISTA

Whole boneless roasted Mediterranean **Seabass** served with sautéed vegetables

28.95

RISOTTO DI ZAFFERANO ALLA MILANESE

Braised **Veal Osso Bucco**, Saffron Arborio rice, green peas

34.95

DESSERT

COPPA RASPBERRIES & CREAM

A delicate sponge cake holds a layer of raspberries, mascarpone cream, crushed pistachios

12.95

CHOCOLATE DUO MOUSSE

Candied cherries separate a layer of white and dark chocolate mousse
on a base of chocolate sponge cake, finished with chocolate shavings

12.95