

"Felice San Valentino"

20% service charge added to every check presented

Starter

Jumbo Prawn Cocktail

Chilled with traditional cocktail sauce 18

Crostini al Fungi

Crostini's served with a mushroom medley & caramelized onion topped with melted gorgonzola cheese 14

Insalata Caprese

Fresh mozzarella, roma tomatoes and basil drizzled with reduced balsamic and extra virgin olive oil 16



Classic Caesar Salad 7

Lobster Bisque 9

Insalata Verrazzanos 7

Romaine, cranraisins, gorgonzola, walnuts, raspberry vinaigrette

Entrees

"USDA Certified Angus" Prime Rib

14oz "USDA Certified Angus" Prime Rib slow roasted to perfection with garlic mashed potatoes & vegetables 48

Lobster Tail

12oz Lobster medallions sautéed in a champagne butter, served in the shell with a light velvety lobster sauce, garlic mashed potatoes & vegetables 59

Surf N Turf

8oz "USDA Certified Angus" Prime Rib slow roasted & 12 oz Lobster medallions sautéed in a champagne butter served in the shell with a lobster sauce, garlic mashed potatoes & vegetables 69

Crab Stuffed King Salmon

Finished with a light velvety lobster cream sauce, garlic mashed potatoes & vegetables 43

Center Cut Filet Oscar

Center cut filet served medium-rare topped with crab meat and bearnaise sauce served with asparagus and roasted garlic mashed potatoes 59

Chicken Portofino

Boneless chicken breast layered with mozzarella, prosciutto & sage finished with a sherry cream sauce, garlic mashed potatoes & vegetables 34

Center Cut Filet

Center cut filet served medium-rare with roasted garlic mashed potatoes & vegetables 47

Wild Mushroom Ravioli

Finished with a truffle butter sage sauce 29

Desserts

Italian Lemoncello Cake 9

A light lemon cake with a hint of Lemoncello liqueur and mascarpone frosting

New York Cheesecake with Strawberry Sauce 9

Warm Chocolate Decadent Cake 9

