



**First Course**

**Salmone Affumicato**

Thin sliced smoked salmon atop grilled ciabatta drizzled with caper dill crème fraiche with a hint of citrus  
*Paired with a sparkling Italian Prosecco*

**Second Course**

**Cuore Rossi**

Homemade heart shaped pasta filled with buffalo mozzarella  
In a browned butter sauce  
*Paired with an elegant Pinot Grigio*

**Third Course – Choice of:**

**Filet di Bruno**

Tender filet of beef finished with mushroom  
mustard sougo and green beans

*Or*

**Pesce di San Valentino**

Mahi mahi filet with a honey garlic reduction and  
Lemon spinach risotto

*Paired with a bold Italian Chianti*

**Fourth Course**

**Insalata**

Crisp baby greens dressed in a Prosecco vinaigrette

**Dessert**

**Amore Speciale**

Chef Bruno's choice of hand-crafted dessert - the perfect ending

**\$41 Per Person**

*Does not include tax or gratuity*