



# *Valentine's Day Special* ***Romance of Italy*** *Food and Wine Pairing Event*

## ***First Course***

### **Scallops Prosciutto**

Perfectly seared sea scallops wrapped with Parma prosciutto and dressed in a lemon butter sage sougo

*Paired with a sparkling Italian Prosecco*

## ***Second Course***

### **Spanaci Ravioli**

Homemade pasta infused with fresh spinach and ricotta, drizzled in our light cream supreme sougo

*Paired with a elegant Sauvignon Blanc*

## ***Third Course – Choice of:***

### **Melenzane Caprese**

Tender eggplant, lightly breaded and topped with fresh tomatoes, mozzarella, and fragrant basil atop a bed of balsamic glaze

*Or*

### **Beef Italiano**

Tender Filet of Beef finished with a demi glaze and baby carrots

*Paired with a bold Italian Chianti*

## ***Fourth Course***

### **Insalata**

Crisp field salad dressed in a champagne vinaigrette

## ***Dessert***

### **Amore Speciale**

Homemade dessert created fresh by Chef Bruno

\$39 Per Person

*Does not include tax or gratuity*