

# "Felice San Valentino"

20% service charge added to every check presented

## Starter

### Jumbo Prawns & Crab Cocktail

Chilled with traditional cocktail sauce 20

### 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 Verrazanos 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

