



Valentine's Day



Bruno's Ristorante – Romance of Italy Wine & Food Pairing 5 Courses \$41* Per Person

*Tax & Gratuity Not Included

♥ First Course - Salmone Affumicato ♥

Thin sliced smoked salmon atop grilled ciabatta drizzled with caper dill creme 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 sage butter sougo

Paired with an elegant Pinot Grigio

♥ Third Course - Choice Of ♥

Filet di Bruno – Tender filet of beef finished with mushroom burgandy sougo and green beans

Pesce di San Valentino – Orange roughy filet in a lobster cream sougo & basil risotto

Paired with a bold Italian Chianti (beef) or Barbera di Asti (fish)

♥ Fourth Course - Insalata ♥

Crisp baby greens dressed in a Prosecco vinaigrette

♥ Fifth Course - Amore ♥

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