

❖ SAN VALENTINO ❖

BUONASERA AND WELCOME TO OUR HIDDEN GEM. PLEASE PULL UP A CHAIR AND LET US TAKE YOU TO A LITTLE ITALIAN EATERY SITUATED IN THE VALLEY. HERE YOU WILL FIND HOME MADE DISHES CREATED WITH PASSION. ENJOY YOUR EVENING.

CIN CIN! WELCOME BUBBLY

YOU WILL RECEIVE A LOVE LOCK FOR EACH COUPLE THAT YOU CAN ATTACH TO OUR FENCE AS A SYMBOL OF YOUR LOVE FOR EACH OTHER. (JUST LIKE IN ITALY!!)

ANTIPASTI

choose one to share

DI MARE

- A selection of hot and cold seafood:

FORMAGGIO E SALAME

- A selection of meats, cheese and accompaniments.

DELLA TERRA

- A selection of vegetarian appetizers

ZUPPA E INSALATA

CHOOSE ONE:

CAESAR SALAD

- House made dressing, fresh parmigiana cheese, house-made croutons

INSALATA DI PERA

- Bosc pears, arugula, Gorgonzola cheese, spicy pecans, cranberry pear dressing, balsamic drizzle

ZUPPA DI PEPERONI ROSSI ARROSTITI

- Velvety roasted red pepper soup with toasted heart shape mozzarella crostinis

SECONDI

CHOICE OF ONE OF THE FOLLOWING:

MELANZANA ALLA PARMIGIANA

- Layers of breaded eggplant, tomato sauce, mozzarella cheese Served with our homemade gnocchi tossed in our walnut pesto cream sauce

PIATTO ITALIANO

- One-half order of veal or chicken Parmesan, one half order of lasagne, fettuccine Alfredo.

STINCO D'AGNELLO

- Slow braised lamb shanks meltingly tender in a rich, deeply flavored Barolo wine sauce, mint gremolata, mascarpone whipped potatoes, roasted root vegetables

BISTECCA ALLA FUNGHI

- AAA grilled New York strip topped with a crema di funghi pancetta, sauce served with italian roasted potatoe and vegetables

RAVIOLI A FORMA DI CUORE

- Red heart shaped ravioli filled with slow braised Beef Short Rib, caramelized onions, mascarpone, gorgonzola crema, herb gremolata, chives

SEAFOOD RISOTTO

- Fresh mussels, clams, shrimp, scallops, crab and lobster in a creamy mascarpone vino blanco sauce

PISTACHIO CRUSTED ATLANTIC SALMON

- Oven roasted pistachio crusted salmon with wild honey, butter poached shrimp tarragon cream sauce paired with risotto Milanese

CHOOSE FROM OUR SELECTION OF HOMEMADE DESSERTS AND GELATO

SALUTE LIMONCELLO

\$120 PER PERSON PLUS TAX AND GRATUITY
