

~MENU DI SAN VALENTINO~

14 FEBBRAIO 2011

~ANTIPASTI/ INSALATA CHOICES~

CARPACCINO

*Fresh Ahi Tuna Carpaccio Topped with Roasted Champagne Grapes, Toasted Walnuts,
Enoki Mushrooms, Kalamata Salt & Piquillo Vinaigrette*

OR

***VELLUTATA**

*Shaved Green Apple, Fennel, Celery Leaves, Tarragon, Spinach & Fresh Strawberries,
Tossed in an Apple Juice Reduction & Shallot Vinaigrette Dressing*

~PRIMI PIATTI CHOICES~

***CAPPELLACCI DI ZUCCA**

*Homemade Pasta Filled with Yellow Butternut Squash & Ricotta, Served over Spicy
Marinara Sauce, Finished with Shaved Parmigiano Cheese & a Brown Butter Sage
Sauce (contains pine nuts)*

OR

FAVORITO!!!

*Red Tagliatelle Pasta Sautéed with Jumbo Lump Crab, Butter & Black Truffle Peelings,
Drizzled with Truffle Oil*

~SECONDI CHOICES~

AGNELLO AL BEL FINOCCHIO

*Fennel Pollen Lamb Chops Set Over Sautéed Broccolini & Lobster Mushroom Pieces,
Finished with a Marsala & Fig Reduction, Drizzled with a Sage Cream Sauce*

OR

CERNIA DELICATA

*Pan Seared Chilean Sea Bass Filet Set Over Sautéed Broccolini & Roasted Mixed Bell
Peppers, Finished with Sautéed Pancetta, Cannellini Beans & Tear Drop Tomatoes, in a
Grappa Lime Sauce, Finished with a Wild Arugula, Radish & Meyer Lemon Salad*

~DOLCE~

LUNA PIENA-TI AMO

Pastry Chef Dora's Crème Brulee Cheesecake Finished with Gianduia Chocolate Curls

Above Chef's Menu \$70.00 PER PERSON PLUS TAX & GRATUITY

Oh, if it be to choose and call thee mine, love, thou art every day my Valentine!
~Thomas Hood

~L'ANTIPASTI~

***MINISTRONE**

A Fresh Soup of Seasonal Vegetables & Herbs 9

***BRUSCHETTA A MODO MIO**

Grilled Ciabatta Bread Topped with Creamy Burrata Cheese, Hand-Ground Pesto,
Marinated Yellow & Red Cluster Tomatoes 10

CARPACCIO CLASSICO

Thinly Sliced Raw Beef Tenderloin Topped with Arugula, Capers & Shaved Parmigiano 13

CALAMARI FRITTI

Deep Fried Calamari & White Bait, Served with a Spicy Vodka Tomato Sauce 14

FRUTTI DI MARE

Clams, Mussels, Bay Scallops, Black Tiger Shrimp & Calamari, Marinated in a Chilled
Lime Juice, Extra Virgin Olive Oil & Fresh Herbs 14

***CAPRESE CLASSICA**

Sliced Italian Imported Mozzarella di Bufala & Tomatoes, Topped with Fresh Basil &
Drizzled with Extra Virgin Olive Oil 13

CARPACCINO- *Valentine's Day Special!*

Fresh Ahi Tuna Carpaccio Topped with Roasted Champagne Grapes, Toasted Walnuts,
Enoki Mushrooms, Kalamata Salt & Piquillo Vinaigrette 14

Love is a canvas furnished by Nature and embroidered by imagination.
~Voltaire

****Vegetarian***

~LE INSALATE~

***DELL'OPERA**

Hand Torn Market Greens Tossed in a Prosecco Vinaigrette Dressing with Hearts of Palm,
Kalamata Olives & Cherry Tomatoes, Topped with an Herb Goat Cheese Crostini 11

MESSALINA

Crisp Romaine Tossed with Parmigiano, Homemade Focaccia Croutons & a Classic
Roman Style Caesar Dressing, Topped with Anchovy Fillets (*contains raw egg*) 11

***VELLUTATA- Valentine's Day Special!**

Shaved Green Apple, Fennel, Celery Leaves, Tarragon, Spinach & Fresh Strawberries,
Tossed in an Apple Juice Reduction & Shallot Vinaigrette Dressing 12

At the touch of love, everyone becomes a poet. ~Plato

~PRIMI PIATTI~

***FETTUCCINE ALLA CHECCA**

Homemade Flat Noodles Sautéed with Fresh Chopped Tomatoes, Basil & Garlic Sauce 14

***PENNE ALL'ARRABBIATA**

Tube Shaped Pasta Sautéed with Roasted Garlic, in a Spicy Chopped Roma Tomato Sauce,
Tossed with Imported Romano Cheese 14

***RAVIOLI AL TARTUFO**

Homemade Ravioli Stuffed with Black Truffles, Wild Mushrooms & Robiola Cheese,
Finished with a Brown Butter Sage Sauce 18

***AGNOLOTTI ALLA GORGONZOLA**

Homemade Spinach Pasta Filled with Ricotta, Gorgonzola & Eggplant, Finished with a
Parmigiano Cream Sauce, Topped with Fresh Tomato 17

***CAPPELLACCI DI ZUCCA**

Homemade Pasta Filled with Yellow Butternut Squash & Ricotta, Served over Spicy
Marinara Sauce, Finished with Shaved Parmigiano Cheese & a Brown Butter Sage
Sauce (*contains pine nuts*) 19

***GNOCCHI FILANTI**

Homemade Potato Dumplings Sautéed with a Fresh Tomato & Basil Sauce or Traditional
Pesto, Finished with Mozzarella 16

MEZZELUNE D'ARAGOSTA

Half Moon Shaped Ravioli Stuffed with Ricotta & Lobster, Finished with a Fresh
Tomato & Marsala Sauce 19

FAVORITO!!!- Valentine's Day Special!

Red Tagliatelle Pasta Sautéed with Jumbo Lump Crab, Butter & Black Truffle Peelings,
Drizzled with Truffle Oil 22

Love is the greatest refreshment in life. ~Pablo Picasso

~SECONDI PIATTI~

BATTUTA DI POLLO

Grilled Chicken Breast Set Over Sautéed Fingerling Potatoes & Steamed Broccoli,
Finished with Sautéed Wild Mushrooms, in a Roasted Garlic Lemon White Wine Sauce 25

SCALOPPINE ALLA PICCATA

Thinly Sliced Veal Sautéed in a White Wine Caper Sauce, Served with Mashed Potatoes
& Vegetable Caponata 30

FILETTO AL CAFÉ

Espresso Crusted Sterling Silver Filet Mignon with Gorgonzola Potato Puree, Thyme
Scented Carrots, Pancetta, Wilted Endives & Port Reduction 36

SALMONE DORATO

Pan Roasted Salmon Topped with Shaved Apple & Fennel, in a Cider Mustard Sauce,
Served with a Potato Watercress Cake, Wrapped with Italian Smoked Pancetta 28

OSSOBUCO ALLA MILANESE

Braised Veal Ossobuco Served on Top of Risotto Milanese 35

AGNELLO AL BEL FINOCCHIO- Valentine's Day Special!

Fennel Pollen Lamb Chops Set Over Sautéed Broccoli & Lobster Mushroom Pieces,
Finished with a Marsala & Fig Reduction, Drizzled with a Sage Cream Sauce 36

CERNIA DELICATA- Valentine's Day Special!

Pan Seared Chilean Sea Bass Filet Set Over Sautéed Broccoli & Roasted Mixed Bell
Peppers, Finished with Sautéed Pancetta, Cannelini Beans & Tear Drop Tomatoes, in a
Grapa Lime Sauce, Finished with a Wild Arugula, Radish & Meyer Lemon Salad 33

****Vegetarian***