

SAN VALENTINO 2026

CIN CIN! WELCOME BUBBLY

BENVENUTI! TONIGHT THE VALLEY BECOMES VENEZIA, CANDLELIT CANALS, QUIET MYSTERY, AND ROMANCE MEANT TO LINGER. FOR OVER SEVENTY YEARS, LOVE HAS BEEN SHARED AT THESE TABLES. THIS EVENING, AN ITALIAN CHILI PEPPER AND KEY INVITE YOU TO SEAL A WISH AND LEAVE A LITTLE LOVE BEHIND. L'AMORE NON HA TEMPO, COME VENEZIA (LOVE HAS NO TIME, LIKE VENICE)

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

- Housemade dressing, fresh Parmesan cheese, housemade croutons •

CAPRESE

- Ripe tomatoes, fior de latte, fresh basil, extra virgin olive oil, balsamic glaze, basil pesto •

ZUPPA DI POMODORO VENEZIANA

- Silky Venetian style tomato soup, slow roasted tomatoes, garlic and basil, finished with mascarpone crema, pane croccante •

SECONDI

CHOICE OF ONE OF THE FOLLOWING:

PIATTO ITALIANO

- One-half order of veal or chicken Parmesan, one half order of lasagne, fettuccine Alfredo and a meatball •

GNOCCHI AL GORGONZOLA CON ANATRA

- Hand rolled potato gnocchi in a silky Gorgonzola dolce cream sauce, sliced pan seared duck breast, orange herb pangrattato •

CARR DI AGNELLO

- Fresh Grilled Rack of Lamb, rosemary & Dijon crusted, , cauliflower puree fresh vegetables, cherry Cassis sauce. Veal jus, mint gremolata •

FAGOTTINI DI MELANZANE E MOZZARELLA

- Purse shaped pasta filled with roasted eggplant and mascarpone , tossed in a fresh cherry tomato and basil sauce, finished with creamy Burrata •

MAFALDINE ALL' ARAGOSTA

- Butter poached lobster folded into fresh mafaldine pasta with a silky lemon-mascarpone cream garlic, white wine sauce •

BISTECCA ALLA FUNGHI

- Grilled beef tenderloin fillet topped with a crema di funghi pancetta sauce and grilled shrimp served with mascarpone mashed potatoes and vegetables •

HALIBUT SCOTTATO

- Seared Atlantic halibut with a crab tarragon cream sauce. Served with risotto Milanese, broccolini braised fennel, cipollini onions •

CHOOSE FROM OUR SELECTION OF HOMEMADE DESSERTS AND GELATO

- Tiramisu, Amarena cheesecake, Creme brulee, Pistachio Toffee Budino, Chocolate Strawberry Torte, House Made Gelato •

SALUTE LIMONCELLO

\$120 PER PERSON PLUS TAX AND GRATUITY