

MENÙ DI 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

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

CAESAR SALAD

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

13

INSALATA DI PERA

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

ZUPPA DI CALDARROSTE

- Velvety roasted chestnut soup topped with creme frache and crispy brandy mushrooms

SECONDI

MELANZANA ALLA PARMIGIANA

- Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade pesto. Served with our house made gnocchi tossed with a blush vodka cream

25

LINGUINE FRA DIAVOLO

- Fresh mussels, clams, shrimp, scallops, garlic, chilies, vino bianco, San Marzano tomato, grana padano

STINCO D'AGNELLO

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

BISTECCA ALLA MARSALA

- AAA grilled New York strip topped with a creamy mushroom Marsala sauce served on a bed of truffle butter spaghetti

PIATTO ITALIANO

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

SEAFOOD LASGANGA

- Fresh pasta layers with wilted baby spinach, velvety smooth bechamel sauce with a little hint of yeast. Lobster, crab scallops and shrimp

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

\$95 PER PERSON PLUS TAX AND GRATUITY
