

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: Fried calamari, lobster stuffed mushrooms, grilled shrimp,

FORMAGGIO E SALAME

A selection of meats, cheese and accompaniments.

DELLA TERRA

Fried Provolone, roasted garlic bulb, pesto topped goat cheese, bruschetta, fig crostini, apricot mustarda,

ZUPPA E INSALATA

ZUPPA DI PORRI AL TARTUFO

Creamy leak and truffle soup

CAESAR

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

DOLCE PERA

Grilled pears, roasted beets, spicy pecans, charred tomatoes, Gorgonzola cheese, arugula tossed with a blood orange dressing

SECONDI

MELANZANA ALLA PARMIGIANA

*Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade pesto.
Served wiith home made gnocchi tossed with a pesto cream sauce.*

RAVIOLI AI FUNGHI TARTUFULI

Heart shaped ravioli filled with wild mushroom and black truffle then tossed in a creamy mushroom reduction sauce

SPAGHETTI NERO

Fresh made in-house squid ink pasta tossed with a garlic wine sauce with lemon, chilies, jumbo shrimp, squid, mussels, clams and sea scallops

PASTA DI NETTUNO

Shrimp, crab, sea scallops, mussels and clams in a creamy rose reduction sauce with house-made fettuccine.

ARAGOSTA E GRANCHIO

Lobster and crab in a garlic Alfredo sauce with spinach and roasted red peppers on house-made fettuccine

PIATTO ITALIANO

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

COLETTE

A tasty 12oz veal bone-in veal chop, pan fried topped with smoked pancetta cream sauce, roasted endive and garlic mascapone mashed potatoes

VALENTINO DI MANZO

AAA beef tenderloin wrapped in prosciutto, grilled and topped with crema di funghi and grilled shrimp. Served with garlic mascapone mashed potatoes and fresh vegetables

SALMONE RIPIENO

*Salmon stuffed with goat cheese, fresh spinach and herbs topped with a Parmesan crust.
Served with beet risotto and fresh vegetables.*

Choose from our selection of homemade desserts and gelato

Salute Limoncello

\$95 PER PERSON PLUS TAX AND GRATUITYS
