

# MENÙ DI SAN VALENTINO



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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.

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## CIN CIN! WELCOME BUBBLY

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### ANTIPASTI

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*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,*

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## ZUPPA E INSALATA

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#### **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*

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## SECONDI

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### **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.*

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Choose from our selection of homemade desserts and gelato

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Salute Limoncello

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**\$95 PER PERSON PLUS TAX AND GRATUITYS**

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