



HAPPY ST-VALENTINE

CHOICE OF

CARPACCIO DI TONNO

thinly sliced ahi tuna served with shaved fennel, baby arugula, and a ginger citrus vinaigrette

ZUPPA DI GORGONZOLA E POMODORO

roasted tomato and gorgonzola puree

OSTRICHE FRESCHI

6 chucked oysters served with raspberry mignonette, horseradish and lemon

RAVIOLI AL ARAGOSTA

lobster ravioli tossed in a light prosecco vanilla cream sauce

CHOICE OF

FILETTO DI MANZO ALLA GRIGLIA

grilled beef tenderloin with horseradish mash potatoes, asparagus, and a brandied jus

SELLA D'AGNELLO AL "PROVENCAL"

dijon mustard and herb crusted rack of "Australian lamb" with a amarone jus, roasted garlic mash potato and market vegetables

BRANZINO CHILENO IN PADELLA

pan-seared chilean sea bass served with a creamy mushroom polenta, green beans and a fennel tomato beurre blanc

GRIGLIATA MISTO PER GLI"AMMORATTI"

grilled bison striploin, buttered lobster tail, garlic shrimp and roasted quail with herbed mini potatoes, vegetables and lemon tarragon butter served for LOVERS

CHOICE OF

MOUSSE DI CIOCCOLATO

dark and white chocolate mousse cake served with fresh berries



CREMA BRUCCIATA AL ARRANCIA
orange and ginger crème brulee
