

Buon San Valentino 2018



Amuse

Chef Umberto's creation to start your romantic dinner

Antipasti

(Choice of)

Granchietto in Insalata

Pan fried soft shell crab served over an arugula, mango, and hearts of palm salad

Or

Burrata e Salmone affumicato

Croissant triangle topped with burrata cheese and Homemade smoked salmon

Or

Insalata Afrodisiaca

Mixed greens with strawberry, feta cheese & caramelized walnuts; with a balsamic reduction

Or

Duetto di Polpette

Combinations of lobster croquette & Umberto's meatballs;

Or

Ravioli di Pere

Pears and mascarpone ravioli finished in a cream and Parmesan sauce, caramelized walnuts

Secondi Piatti

(Choice of)

Spaghetti Tutto Mare

Mussels, clams, shrimp, crab & calamari in a spicy tomato sauce with spaghetti

Or

Lasagna Tradizionale or Vegetariana

Fresh egg pasta layered with bolognese sauce or Vegetables

Bechamelle sauce and Parmesan cheese

Or

Salmone al Granchio

Salmon stuffed with crab and veggies; finished with a lobster cream sauce;

Served with roasted potatoes and vegetables

Or

Branzino alle bcche di bosco

Chilean Seabass baked and drizzled with red wine and mixed berry demi-glace

served over potatoes and asparagus

Or

Ossobuco di Agnello

Braised lamb shank with porcini mushrooms; served over soft polenta

Or

Bistecca & Midollo

14oz Angus Ribeye Steak topped with roasted bone marrow;

Served with roasted potatoes and vegetables

Or

Cinghiale su fettuccine

Our famous braised wild boar

Served with a mushroom and fettuccine pasta

Dolci

Choice of dessert

4 Course Menu \$ 65 Per Person

**Sorry No Substitution Or Sharing*

ADD WINE PAIRING FOR \$25 PER PERSON

**Vegan and Gluten free available upon request*

