



St. Valentine's

l'Antipasto:

Heart Shaped oven Roasted Beets with Crab Meat Salad in House Dressing

Primo Corso

Trio pasta of Pappardelle Quattro Formaggi, Penne al Pesto with Porcini Mushrooms and Risotto Frutti di Mare

Secondo Corso

(Please select one)

Grilled Yeal Chop White Wine Natural Reduction, Woodland Mushrooms and Cinnamon Scented Caramelized Onions

Filet of Beef with Sweet Gorgonzola and Barolo Reduction, served with Soft Polenta

Grilled Halibut in Saffron Seafood Broth, with Mixed Vegetables

Dolci

Cuoredolce al Cioccolato {Chocolate Yodka cake} with Fresh Strawberries

\$75 per person plus tax and gratuity

Seating 6:30PM or 8:30PM