

# Valentine's Day 2012



## Antipasti

### Zuppa del Giorno

Lobster Bisque  
\$9

### Caesar

Romaine lettuce, homemade garlic creamy dressing,  
croutons  
\$9

### Arugula

Fresh arugula with shaved parmigiano  
\$9

### Insalata Caprese

Fresh tomato slices and fior di latte mozzarella topped  
with extra virgin olive oil, aged balsamic vinegar  
reduction with fresh basil and oregano  
\$13

### Calamari alla Griglia

Grilled Calamari, capers, olives, cherry tomato,  
in a lemon vinaigrette on a bed of fresh rapini  
\$16

### Jumbo Shrimp

Jumbo shrimp on a bed of mixed greens  
\$18

### Shrimp

Sauteed Shrimp, touch of spice...diablo  
\$14

## Pasta

### Lobster

Linguini tossed with fresh Lobster,  
mushrooms, leek in a rose sauce  
\$20

### Jumbo Ravioli

Jumbo Ravioli stuffed with ricotta cheese and  
butternut squash, in a bacon,  
spinach tomato sauce  
\$24

### Spaghetti Marinara

Spaghetti with a combination of fresh Seafood  
in a white wine herb tomato sauce  
\$27

### Risotto Funghi

Fresh Risotto in a assorted mushroom gorgonzola  
\$22

### Penne alla Vodka

Smoked Salmon, green onions in a vodka rose sauce  
\$19

## Pietanze

### Beef Tenderloin

7oz Beef Tenderloin in a brandy touch of cream, topped  
with a brandy natural jus with touch of cream  
and grilled onions. Served with mashed potatoes  
and fresh seasonal vegetables  
\$35

### Vitello Marsala

Veal Scallopini gently sautéed with assorted  
mushrooms in a marsala wine sauce  
\$26

### Surf & Turf

Grilled veal, with 2 jumbo shrimp  
in a port wine natural jus  
\$36

### Swordfish

Grilled Swordfish, dill lemon mustard touch of cream sauce  
\$30

### Salmone

Blackened fillet of Salmon, with diced fresh tomatoes,  
capers in a lemon wine sauce  
\$27

### Pollo Supreme

A pan seared Chicken breast, with wild mushroom,  
sundried tomato with a soya touch of cream  
\$25

### Agnello

Roasted Rack of Lamb with fresh rosemary,  
toasted pine nuts, natural jus served with mashed  
potatoes and fresh seasonal vegetables  
\$36

## Dolce

### Chocolate Bomb

Chocolate lava cake  
with fresh seasonal berries  
\$10.50

### Chocolate Tartlet

with fresh seasonal berries  
\$9.75

### Tiramisu

Italian, homemade traditional dessert  
\$9.75

### Icecream

Mango and Raspberry  
\$7.50



Happy  
Valentine's  
Day

