

VALENTINE'S DAY MENU

FROM \$65

ENTRATA

PARMESAN FOCACCIA

enhanced with Original Balsamumm and crushed pistachios



PRIMO – CHOICE OF

SALMON BISQUE with saffron

MESCLUN SALAD, APPEL & iCRUNCH

HOME MADE GREEN LASAGNETTE, double mozzarella and pesto, truffled mushroom sauce

HOUSE-SMOKED SALMON CARPACCIO with homemade crostini, fried capers & spiced honey + \$8

SECONDO – CHOICE OF

HOME MADE GREEN SPAGHETTI with bison bolognese and parmesan shavings

HOME MADE PENNE with house-smoked salmon, creamy fresh dill sauce

HOME MADE LINQUINI +\$12

with scallops, fresh clams and shrimp in a puttanesca sauce

ROYAL DUO: Garlic butter LOBSTER TAIL and "PAPALLINI" POPE'S FETTUCCINI +\$22

HOME MADE PAPPARDELLE (FETTUCCCE)

with confit duck, mushrooms and orange zest

BURRATA PIZZA with Venetian pepperoni, parmesan sauce, mushrooms, pistachios and spiced honey

BRAISED VEAL CHEEK served with vegetables and potatoes +\$22

RACK OF LAMB +\$22

served in a red wine and fresh rosemary sauce, with vegetables and potatoes

VEAL OSSO BUCO +\$22

Slow-roasted in red wine and fine herbs, served with parmesan mashed potatoes

SURF & TURF : Grilled veal filet mignon with gorgonzola sauce and Lobster Tail in garlic butter + \$36
served with vegetables and potatoes

SAUTÉED SHRIMP in a creamy garlic sauce served with homemade green spaghetti and rosé vodka sauce + \$12

ROASTED SALMON with creamy piccata sauce and confit cherry tomatoes + \$18
served on homemade mezze-rigatoni in a pesto

COD & FRESH CLAMS in a creamy white wine sauce, dill and cherry tomato confit + \$18

DOLCI

FRAGOLA E CIOCCOLATO - Strawberry semifreddo, dark chocolate coulis and caramelized pecans.
A refined dessert halfway between a light mousse and a gelato: fresh, smooth and delicate.



FESTIVE BUBBLES

PROSCHECCO, VILLA SANDI - Italy, Veneto (glass) \$14

CHAMPAGNE, NICOLAS FEUILLATTE BRUT - France (glass) \$25