

# 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**

**HOMEMADE GREEN LASAGNETTE**, double mozzarella and pesto, truffled mushroom sauce

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

## SECONDO – CHOICE OF

**HOMEMADE GREEN SPAGHETTI** with bison bolognese and parmesan shavings

**HOMEMADE PENNE** with house-smoked salmon, creamy fresh dill sauce

**HOMEMADE LINGUINI** +\$12

with scallops, fresh clams and shrimp in a puttanesca sauce

**ROYAL DUO:** Garlic butter **LOBSTER TAIL** and “**PAPALLINI**” **POPE'S FETTUCINI** +\$22

**HOMEMADE PAPPARDELLE (FETTUCCE)**

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.

Coffee or tea

## FESTIVE BUBBLES

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

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

