



VALENTINES WEEKEND 2018

PROSECCO “CELEBRATE WITH ITALY’S CHAMPAGNE” GLASS / 10.00 BOTTLE / 30.00

ZUPPA DEL GIORNO 6
TRAPANI SEAFOOD CHOWDER

CRANBERRY BEAN AND ESCAROLE

ANTIPASTI

PEI OYSTERS ON THE ½ SHELL (6) 14
Cucumber pomegranate mignonette

SEARED DAYBOAT SEA SCALLOPS 16
Pistachio citrus tapenade, beet couscous, sautéed fennel

LOBSTER, RUBY RED GRAPEFRUIT AND AVOCADO SALAD 18
Arugula greens and prosecco vinaigrette

SHRIMP COCKTAIL 14
Fresh horseradish cocktail sauce

CHARCUTERIE BOARD FOR TWO 18
Selection of house cured meats, roasted garlic, fig jam, lavender mustard, cornichons, pickled red onion, Ciabatta toast

SECONDI

FILET MIGNON 29
Thyme-truffle butter, Fingerling Potatoes and wild mushrooms

BRAISED LAMB SHANK 26
Mashed potatoes, roasted root vegetables and pomegranate gremolata

RABBIT RAGU 24
Slow simmered with pomodoro and tossed with rigatoni pasta

FENNEL DUSTED PAN SEARED SEABASS 28
Ginger blood orange reduction, Mascarpone polenta, Brussel sprouts, roasted with pancetta

BURRATA WINTER CAPRESE AND SPAGHETTI SQUASH 19
*Fresh mozzarella cheese stuffed with Ricotta cheese, roasted red pepper, fresh Basil, Arugula, spaghetti squash
EVOO, Sicilian Sea salt & balsamic reduction*

VEAL CHEEK RAVIOLI 25
Rich veal broth, braised escarole, shaved Pecorino Romano, white truffle oil

DESSERTS

*Passion Fruit Panna Cotta----Crème Brule----Sicilian Lemon Tart----Flourless Chocolate Cake,
Caramel Sea Salt gelato with almond biscotti----Tiramisu*