



VALENTINE'S DAY MENU

Starters

**ITALIAN WHITE BEAN & ROASTED
GARLIC SOUP**

topped with red bell pepper threads 7

HEART OF ROMAINE CAESAR

with croutons and parmesan crisps 8

Appetizers

AMORE DE QUESO

assorted domestic cheeses, fresh grapes and crackers 8

GORGONZOLA POTATOES

fried potato medallions layered with gorgonzola cream,
topped with bacon, chives and black pepper 8

ROMANO MUSHROOMS

crimini mushrooms stuffed with italian sausage, romano
and fresh herbs on a bed of marinara 8

Entrées

**SMOKED PRIME RIB WITH WHITE CHEDDAR
MASHED POTATOES AND BROCCOLINI**

10oz: 23 / 12oz: 28

add shrimp crustini 8

**SPANISH CHICKEN FRICASSE
WITH RICE PROVENCAL**

braised chicken in a rich tomato broth with potatoes,
vegetables and fresh herbs 21

SEAFOOD DUO

crab cakes with roasted garlic aioli, coconut shrimp
with orange creole marmalade, jasmine rice
topped with apple spinach salad 28

add shrimp crustini 7

WILD BOAR BOLOGNESE

with goat cheese, roasted red bell and
sourdough crustinis 22

EGGPLANT PARMESAN

with risotto stuffed tomato and grilled asparagus 21

Desserts

DIPPED STRAWBERRIES

2 dark chocolate berries with orange zest and
2 white chocolate berries with lime zest 9

VANILLA BEAN PANNA COTTA

with fresh berries 8

CHOCOLATE TUXEDO CAKE

with raspberry sorbet 9