

TONIGHT'S SEASONAL VALENTINE FEATURES

ANTIPASTI

Winter Roasted Tomato and Buffalo Mozzarella Salad
imported buffalo mozzarella • fresh tomato slices • shaved marinated fennel 12-

"Rose" Carpaccio
shaved raw beef tenderloin • artichoke hearts • mushrooms • shaved romano 14-

Prosciutto and Fontina Arancini
fried • tomato butter sauce 7-

ENTREES & PASTA

Rabbit Polenta Lasagne
*pulled rabbit • onion • celery • mushrooms • tomatoes • red wine • polenta layers • fontina
ala carte 18- dinner 21-*

Blood Orange Tagliatelle with Fresh Crab Sauce
*jumbo lump crabmeat • spicy butter sauce • fresh tomatoes
ala carte 19- dinner 22-*

Ravioli Val d'Aosta
*prosciutto • fontina • parsley • beschamel • sage butter sauce
ala carte 14- dinner 17-*

Red Wine Risotto
*pancetta • radicchio
ala carte 15- dinner 18-*

Roasted Chicken & Goat Cheese Ravioli
*red pesto sauce
ala carte 14- dinner 17-*

Porcini Gnocchi
*wild mushrooms • porcini • truffle sauce
ala carte 16- dinner 19-*

Pistachio Crusted Snapper
*browned butter sauce • polenta • asparagus
ala carte 23- dinner 26-*

Gorgonzola Filet
*brussel sprouts with pancetta • parmesan mashed potatoes
ala carte 33- dinner 36-*

Creamy White Polenta with Mushrooms and Mascarpone
*oyster • shiitake • crimini • porcini
ala carte 13 - dinner 16-*

Seared Duck Breast with Amarena Cherry Sauce
*medium rare duck breast • imported Italian cherry marsala sauce •
brussel sprouts with pancetta • parmesan mashed potatoes
ala carte 20- dinner 23-*

Pork Chop with Fennel
*marsala • red wine • garlic • fennel seed • tomato • parmesan mashed potatoes
ala carte 18- dinner 21-*

All Entrees served with freshly baked bread basket and accompaniments Dinner includes choice of baby field greens or caesar salad