

# VALENTINE'S DAY MENU

## *Starters*

<b>Fried Brie</b> – with caramelized onions, fig jam, crostini	14
<b>Salumi &amp; Formaggio Board</b> – meats, cheeses, fig jam, candied walnuts, olives	18
<b>Gamberi Fritti al Prosecco</b> – prosecco fried gulf prawns, sweet chili sauce	16
<b>Crab Cakes</b> – panko Dungeness, blue crab cakes, aioli sauce, spicy mayo	16
<b>Asparagus Soup</b> – creamy vegetarian asparagus	10
<b>Lobster Bisque</b> – classic Main lobster soup	12
<b>Insalata Mista</b> – mixed lettuces, fennel, tomato, house vinaigrette	8
<b>Classic Caesar</b> – hearts of romaine, croutons, shaved parmesan	11
<b>Caprese</b> – fresh burrata mozzarella, tomato, basil, extra virgin olive oil	14
<b>Beet Napoleon</b> – layers of beets, goat cheese, balsamic reduction, truffle oil	12
<b>Warm Spinach Salad</b> – ricotta salata, pancetta, walnuts, balsamic vinaigrette	12

## *Main Entrees*

<b>Rotolo di Pasta</b> – pinwheel pasta, prosciutto cotto, mozzarella, tomato sauce	20
<b>Wild Mushroom Ravioli</b> – with truffle cream sauce & asparagus spears	20
<b>Tortelli di Zucca</b> – house made butternut squash ravioli, butter sage sauce	20
<b>Lasagna della Casa</b> – house made spinach pasta, bechamel, Bolognese ragu	20
<b>Lobster Scallop Papardelle</b> – ½ Main lobster tail, scallops, tomato basil cream	34
<b>King Salmon</b> – fresh king salmon with dill chardonnay sauce and Beluga lentils	30
<b>Seabass</b> – fresh seabass, cocoon baked with shrimp, clams, scallops, tomato	35
<b>Rolattini di Pollo</b> – breast of chicken rolled, filled with ham, spinach, mozzarella	28
<b>Australian Rack of Lamb</b> – with a brandy demi glaze potatoes, veggies	36
<b>Bone in Short Ribs</b> – braised in red wine and served on mashed potatoes	30
<b>Veal Osso Buco</b> – with a vegetable gremolata and saffron risotto	35
<b>Chateaubriand</b> – beef tenderloin with bearnaise sauce, potatoes, veggies	36