



# San Valentino Menu



## Antipasto

**Gamberi y Funghi \*** \$21  
Shrimp sautéed with fresh mushrooms in a white wine cream sauce

**Carpaccio \*** \$27  
In-house-sliced raw beef tenderloin topped with Arugula, capers, lemon, Parmigiano shavings, and olive oil

**Burrata alla Bella Vita** \$24  
Toasted crostini topped with grilled prosciutto, fresh tomato, creamy burrata cheese, pesto and olive oil

**Mozzarella Caprese [V/GF]** \$17  
Sliced tomatoes, sliced Buffalo mozzarella, fresh basil, and olive oil

## Zuppa e Insalata

**Zuppa D'aragosta** \$22  
Lobster Bisque

**Panzanella** \$16  
A mix of cherry tomatoes, cucumbers, onions, kalamata olives, homemade croutons, fresh mozzarella cheese, and fresh basil in a champagne vinaigrette dressing

**Cesare \*** \$14  
Romaine lettuce tossed with a Caesar dressing, garlic, croutons, topped with Parmigiano cheese shavings

**Primavera** \$15  
Spring mix lettuce, tossed with olive oil and balsamic vinegar, topped with Gorgonzola crumbles and candied pecans

## Primi

**Canneloni Di Carne** \$28  
Pasta filled with veal, Parmigiano cheese, and spinach then baked in a bechamel sauce topped with a hint of Bolognese sauce

**Fettuccine Principessa** \$27  
Fettuccine pasta tossed with shrimp in an aurora sauce

**Ravioli Aragosta** \$27  
Lobster ravioli tossed in a brown butter sage sauce

**Melanzane Parmigiana** \$26  
Egg-battered fillet of Eggplant with marinara sauce, baked with mozzarella and Parmigiano cheese

**Lasagna Bolognese** \$26  
Fresh layered pasta baked with homemade Bolognese sauce, Béchamel, mozzarella, and Parmigiano cheese

**Tortellini della Nonna** \$26  
Tortellini pasta filled with a mix of Italian cheeses, tossed with prosciutto cotto, in a smoky cream sauce

## Carne

Served with roasted Rosemary potatoes and daily fresh vegetable

**Pollo Mare e Terra** \$28  
Pan sautéed half chicken breast with jumbo shrimp and mushrooms in a garlic white wine sauce

**Rollatine di Pollo** \$29  
Chicken scallopine rolled with prosciutto cotto, mozzarella, and Parmigiano cheese, filled with fresh herbs, and topped with mushrooms in a Madeira wine sauce

**Pollo Forestiera** \$28  
Chicken scallopine sautéed with fresh mushrooms and herbs in a Sherry wine cream sauce

**Pollo Marsla** \$28  
Pan sautéed chicken with Grand Marnier liqueur in an orange brown sugar sauce

**Vitello Marsala** \$36  
Veal scallopine sautéed with fresh garlic, mushrooms, and herbs in a Marsala wine sauce

**Vitello al olio Tartufato** \$38  
Veal scallopine sautéed with garlic, mushrooms, white wine, fresh herbs, and cream, drizzled with white truffle oil

**Vitello Parmiggiana** \$37  
Veal scallopine breaded and baked with Pomodoro, melted mozzarella, and Parmigiano cheese

**Vitello Pizzaiola** \$36  
Veal scallopini sautéed with kalamata olives, capers, and garlic in a homemade marinara sauce

## Pesci

**Salmone alle Zafferano** \$32  
Salmon sautéed with saffron in a sherry wine cream sauce served with Rosemary potatoes and daily fresh vegetable

**Aragosta Isabella** \$52  
Lobster tail and shrimp tossed in a light tomato and herb sauce with a side of Angel Hair pasta

**Gamberi Scampi \*** \$29  
Shrimp sautéed in a lemon butter garlic white wine sauce, served with roasted Rosemary potatoes and daily fresh vegetable

V - Vegetarian

GF - Gluten-Free

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness

