



## *Festa di St. Valentino 2021*

### **Innamorati**

*Special Valentine's Day Cocktail - \$13*

Bombay Sapphire Gin, Rose simple syrup, lemon, grapefruit, cardamom, Peychaud's bitters with a rose petal garnish

#### **Antipasta - Choice of one:**

**Polpettine di Granchio** - Fresh Dungeness crab cakes, vegetable ragú, lobster-brandy cream sauce, aged balsamic vinegar

*-or-*

**Arancini di Riso** - Breaded and fried saffron risotto cakes stuffed with peas and provolone cheese over fresh tomato sauce (*vegetarian*)

#### **Insalata - Choice of one:**

**Insalata di Pesce** - Calamari, clams, mussels, shrimp, scallops, celery, carrots, frisée lemon-olive oil dressing

*-or-*

**Insalata di Arancia e Finocchio** - Blood-orange, fennel, black olives, ricotta salata cheese, red-wine vinaigrette (*vegetarian*)

#### **Primi - Choice of one:**

**Lasagna di Mare** - House-made fresh pasta, clams, mussels, baby shrimp, bay scallops, crab, bechamel

*-or-*

**Ravioli di Magro** - Ravioli filled with spinach and ricotta, fresh cherry tomato and basil sauce, parmesan (*vegetarian*)

#### **Secondi - Choice of one:**

**Filetto al Gorgonzola** - Wood-Grilled filet mignon, served with soft polenta, sautéed spinach, gorgonzola sauce

*-or-*

**Portobello Ripieni** - Portobello mushroom stuffed with button and porcini mushrooms, black-truffle, mozzarella, parmesan served with soft polenta, sautéed spinach (*vegetarian*)

#### **Dolce**

**Cannoli alla Siciliana** - Pastry rolls with ricotta, candied orange peel, chocolate chips, pistachio nuts

**\$80/person**

(no splitting, no substitutions)