



~HAPPY VALENTINE'S DAY~

PILLOWS OF LOVE

TRUFFLE STUFFED GNOCCHI TOSSED IN BROWN BUTTER AND SAGE (VG)

OPTIONAL ADD:

CHEESY GARLIC BREAD \$12., (ADD: DUNGENESS CRAB \$12.)

STELLA GARLIC BREAD OR ROSEMARY FOCACCIA (V, VG) \$ 8.

INSALATA VALENTINA & CESARE

BABY KALE, CRISPY PANCETTA, FRIED CAPERS, ONION, PARMESAN, CAESAR DRESSING (GF, V, VG)

ADD: DUNGENESS CRAB (GF) \$12.

SECONDI

CHOICE OF:

BRAISED SHORT RIB CANNELLONI

TALLEGIO CREAM, VEAL DEMI-GLACE

FILETTO DELL'AMORE (GF)

PAN ROASTED FILET MIGNON (SERVED MEDIUM RARE)

PORCINI MUSHROOM & TRUFFLE REDUCTION, TRUFFLED MASHED POTATO

OPTIONAL ADD: BAKED GARLIC BUTTER LOBSTER "ESCARGOT STYLE" (GF) \$28.

CHILEAN SEABASS (GF)

PINK PEPPERCORN SAUCE, ASPARAGUS, MASHED POTATO

FETTUCINE TI AMO

HOMEMADE FETTUCINE, MAINE LOBSTER, MUSHROOMS, ASPARAGUS, BRANDY CREAM SAUCE

RISOTTO AL AMORE (GF, V, VG)

HEIRLOOM TOMATO WITH PAN SEARED SEA SCALLOPS

GIARDINO VERDURA RAVIOLI (GF, V, VG)

GARDEN VEGETABLE RAVIOLI, SPICY MARINARA ALL' ARRABBIATA STYLE

DOLCE BACIO

MOCHA CRUNCH CAKE

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)

4 COURSES ~ \$95. PER PERSON

(GF) CAN BE GLUTEN FREE

(V) CAN BE VEGAN

(VG) CAN BE VEGETARIAN