



~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 \$14.)

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

INSALATA VALENTINA

CHICORY MIXED GREENS, GORGONZOLA, PISTACHIOS, BLOOD ORANGE VINAIGRETTE (GF, V, VG)

SECONDI

CHOICE OF.

SALTIMBOCCA DI POLLO

CHICKEN BREAST STUFFED WITH PORTOBELLO, SUNDRIED TOMATO & RED BELL PEPPER, PROVOLONE,
WRAPPED IN CRISPY PANCETTA PESTO CREAM

FILETTO DELL'AMORE (GF)

PAN ROASTED FILET MIGNON (SERVED MEDIUM RARE)

PORCINI MUSHROOM & TRUFFLE REDUCTION, YUKON MASHED POTATO

OPTIONAL : 5 OZ LOBSTER TAIL (GF) \$34.

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 GRILLED PRAWNS

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 ~ \$99. PER PERSON

(GF) CAN BE GLUTEN FREE

(V) CAN BE VEGAN

(VG) CAN BE VEGETARIAN