

La CUCINA

Valentine's Day

MENU

— SET MENU \$140 + tax —

ANTIPASTI

2 INSALATA DEL NORD

Endive salad, radicchio, crumbled gorgonzola, sliced apple and honey roasted walnuts, finished with a light gorgonzola dressing.

PASTA

1 AGNOLOTTI ALLA NAPOLETANA

Fresh made pasta filled with ricotta and spinach, tossed with arugula and sunflower seeds pesto, finished with fresh Buffalo mozzarella.

and

1 TAGLIATELLE ALL' ARAGOSTA

Homemade fettuccine pasta made with Caribbean lobster meat and tiger shrimps in a whiskey rose' creme sauce.

MAIN COURSE

1 FILETTO AL BAROLO

Black Angus filet mignon in a Barolo wine sauce served with asparagus & potato.

1 BRANZINO AL FORNO

Mediterranean Sea Bass, marinated and baked, served with vegetables and potato.

1 TIRAMISU and 1 PROFITEROLES

All wine on the menu 1/2 price
(not including Vintages)