

# *Valentine's Day Menu*

## **ENTREES:**

### **MARE E MONTI - \$49**

**A 6 OZ. FILLET MIGNON GRILLED MOIST AND AN 8 OZ. LOBSTER TAIL, SERVED WITH GARLIC MASHED POTATOES AND GRILLED ASPARAGUS.**

### **OSSO BUCCO - \$39**

**A GENEROUS PORTION OF VEAL SHANK BRAISED TENDER IN A CHIANTI WINE AND TOMATO REDUCTION, SERVED OVER AZAFRAN ORZO PASTA.**

### **DUETTO FRANCESE - \$31**

**COMBINATION OF TENDER VEAL & JUMBO SHRIMP FRANCESE STYLE, SERVED WITH SPINACH MASHED POTATOES.**

### **CHICKEN PICCATA - \$22**

**FRESH PAN SEARED CHICKEN BREAST SERVED WITH SPINACH MASHED POTATOES AND WHITE LEMON BUTTER SAUCE.**

### **BARRAMUNDI SEA BASS - \$29**

**FRESH BARRAMUNDI SEA BASS PAN SEARED, SERVED OVER HASH WITH A ROSEMARY CAPER SAUCE.**

### **SOLE ALLA LEONARDA - \$26**

**FILLET OF SOLE PAN SEARED, SERVED WITH CREAMY RISOTTO AND LEMON BUTTER GRAPE SAUCE.**

### **LOBSTER MILANESE - \$33**

**A 7 OZ. LOBSTER TAIL PAN FRIED WITH FRESH CRUST, DRAPED WITH A ROSEMARY CAPER SAUCE AND SERVED WITH ANGEL HAIR PASTA. ("ALLA CHECCA")**

### **LOBSTER RAVIOLI - \$25**

**FRESH RAVIOLI STUFFED WITH LOBSTER AND CRAB MEAT, SERVED WITH A CREAMY LOBSTER SAUCE.**

### **SPAGHETTI AND MEATBALLS - \$19**

**AL DENTE PASTA BLESSED WITH TRADITIONAL MARINARA SAUCE AND TENDER MEATBALLS.**