



VALENTINE'S DINNER

5-COURSE PRIX FIXE \$100 PER PERSON

ANTIPASTI \$20

CHOOSE FROM

ARANCINI

breaded & fried risotto balls
stuffed with mozzarella
& meat sauce

GAMBERI

LIMONE

sautéed Madagascar prawns
in a lemon white wine sauce

CALAMARI

NAPOLETANA

fried calamari,
spicy tomato sauce

PROSCIUTTO

E MELONE

prosciutto ham
over cantaloup melon

INSALATA \$15

CHOOSE FROM

MISTA

AL' ITALIANA

mixed greens
with a house dressing

INSALATA

DI CAESAR

romaine lettuce
with spicy caesar dressing, croutons

CAPRESE SALAD

roma tomatoes, bocconcini mozzarella,
red onion & fresh basil,
balsamic & virgin olive oil dressing

PRIMO \$20

CHOOSE FROM

RISOTTO SQUASH

served with gorgonzola cream

PENNE PRIMAVERA

mixed vegetables in a mixed rosé sauce

SPAGHETTI CARBONARA

Pancetta, egg yolk, black pepper & cheese
in a cream sauce

SPAGHETTI CON POLPETTE

meatballs & tomato sauce

LINGUINE VONGOLE

clams in a garlic wine sauce

- gluten free pasta options available

- Primo courses can be upgraded to

Secondo courses for \$30

SECONDO \$45

CHOOSE FROM

ATLANTIC HALIBUT

served in a lemon wine sauce

LAMB CHOP

with rosemary honey mustard sauce

RIB EYE

8oz with peppercorn sauce

CIOPPINO

Italian seafood stew

ROASTED WHOLE CORNISH GAME HEN

roasted garlic and lemon

DOLCE \$12

CHOOSE FROM

TIRAMISU

ladyfinger biscuit dipped in espresso
& Kahlua, layered in mascarpone crème

TARTUFO

dark hazelnut chocolate ice cream
rolled in dark chocolate

auto gratuity of 18% to parties of 8 or more . credit card charges of over \$1,000 are subject to a 2.5% surcharge
unfortunately we are unable to split bills for parties of 8 or more

