

VALENTINE'S DAY

Wednesday February 14th, 2024

MENU

APPETIZER

Caesar Salad 19

Hearts of Romaine, garlic herbed crostini, smoked bacon, white anchovies, freshly grated parmesan, lemon, creamy garlic dressing

Beet and Arugala Salad 19

Roasted red beets, rocket lettuce, fresh pear, goat cheese, balsamic glaze, EVOO

Carpaccio 25

Thinly sliced beef, baby arugala, shaved parmesan, EVOO, balsamic vinegar, lemon

Burratini 25

Tomato medley, fresh basil

Shrimp Cocktail 20

Lobster Cakes 25

Caper aioli

MAINS

Gnocchi con Formaggio 30

Four cheese cream sauce with pear and walnuts

Linguine with Shrimp and Scallops 35

Oyster mushrooms, Pernod cream sauce

Salmone Atlantico 40

Pan seared, crusted with sesame seeds topped with red and white cabbage slaw

Spigola Filet with Tiger Shrimp 45

Lobster Tails 70

Served with herbed butter

Beef Tenderloin 60

Topped with Foie Gras, served with mushroom risotto

Braised Lamb Shank 50

with mashed potatoes and root vegetables

DESSERT

Tiramisu 17

Lady finger biscuits dipped in espresso layered with Mascarpone cheese, whipped cream and liqueurs

Creme Brulee 17

Traditional vanilla custard topped with caramelized sugar

Dulce de Lecce Cheesecake 17

infused and topped with Argentinian caramel

Affagado 17

vanilla ice cream topped with a shot of espresso served with biscotti