

# SAN VALENTINO 2020 SPECIAL WEEKEND MENU

## INSALATA DI CAVOLO RICCIO E BARBABIETOLA \$11.95

Fresh baby kale, red beets, goat cheese & cherry tomatoes with balsamic dressing

*Wine Pairing: Anselmi San Vincenzo (Sauvignon Blanc/Chardonnay blend)*

## GAMBERI E PANCETTA \$14.95

Roasted black tiger shrimps wrapped in pancetta, served with tomato, basil & thin potato fries

*Wine Pairing: Gavi Santa Vittoria*

## CUORI DI PORTOBELLO \$21.95

Heart shaped ravioli stuffed with Portobello mushroom in butter and sage sauce

*Wine Paring: Super Toscan Frescobaldi "Remole"*

## INVOLTINI DI POLLO \$22.95

Chicken breast stuffed with fresh mozzarella & asparagus in gorgonzola sauce  
served with daily selection of veggies

*Wine Pairing: Marramiero Montepulciano d'Abruzzo*

## FILETTO DI MANZO E GAMBERI AL BRANDY \$32.95

Seared beef tenderloin & black tiger shrimps topped with porcini mushroom in brandy sauce  
served with daily selection of veggies

*Wine Pairing: Red blend "Eruption"*

## SALMONE ALLA GRIGLIA E POMODORINI \$21.95

Grilled fresh Atlantic salmon topped with fresh cherry tomato, basil & white wine sauce,  
served with daily selection of veggies

*Wine Pairing: Castiglion del Bosco "Chardonnay"*

## TORTA DI RICOTTA E FRAGOLE \$8.50

Strawberry cheesecake

*Wine Pairing: Soletta Vin Santo*

## PRIX-FIXE MENU OPTIONS:

*Choose 1 Salad or Appetizer*

*1 Entree and 1 dessert*

*\$55.00 per person without wine*

*\$75.00 per person with wine pairing*



*\*Our Regular Menu Is Also Available*