



*Valentine's
Day*



VALENTINE'S DINNER MENU

ANTIPASTO CON SPUMANTE

**GORGONZOLA AND POACHED PEAR IN RED WINE GLAZE,
PAIRED WITH A GLASS OF SPUMANTE**

PRIMI PIATTI

SAUSAGE AND CHEESE RAVIOLONI IN A MUSHROOM SAUCE

OR

SEAFOOD RAVIOLONI IN A LIGHT FRESH TOMATO SAUCE

SECONDI PIATTI

GRILLED LAMB CHOP WITH SPICED CHOCOLATE SAUCE

OR

**BAKED SEA SCALLOPS WRAPPED WITH SALMON ON A BED OF
PEAS AND MILD CHILE SAUCE**

DOLCE

**HOMEMADE CHOCOLATE GELATO DROWNED IN A SHOT OF
ESPRESSO**

\$65 per person
Please call for Reservations