



# *Valentine's Day Menu*

## *Appetizers*

**Lobster Bisque-** You have to give a bowl of this classic a try. Tender chunks of fresh Maine lobster meat C4.99 B5.99

**Warm Goat Cheese Balls** served w/ pomodoro sauce & toasted crostini 9.00

**Antipasti :** Prosciutto, salami Genovese, ovoline Mozzarella, grana padano , Kalamata olives, green olives, Marinated in fresh oregano, Pepperonata ( fresh marinated roasted red peppers) Serves two 16.00

**Sautee Prince Edward Island Mussels** tossed in white wine, fresh roma tomatoes, roasted fennel, lemon zest, and a touch the butter 10.00

**Salmon Carpaccio** home-made, marinated in fresh dill and topped with arugula salad 11.00

**Asparagus Bruschetta** caramelized onions, melted gorgonzola and balsamic 7.00

## *Entrees*

**Grilled Mahi-Mahi-**marinated in fresh basil, served with roasted roma tomatoes in slow cooked risotto Arborio 22.00

**Crab Crusted Cod with Alla Salt Marine-**roasted Fingerling Potatoes and sautéed green beans with a lobster cream sauce 24.00

**Fresh Spinach Ricotta Gnocchi** (Home Made) Alla Fiorentina w/ wild sautéed mushrooms and delicate tomatoes cream sauces 19.00

**Mare y Monte** This dish combines ingredients from the sea (mare) and from the mountains (monte). Grilled Filet mignon (6 oz) and grilled jumbo shrimp served with mashed potatoes and Brussels sprouts in crispy pancetta 34.00

**Ossobucco Pork Shank** is a Milanese specialty of cross-cut veal shanks braised with vegetables, white wine and broth and served with risotto Milanese 26.00

**NY Strip Alla Pizzaiola** with fresh house made tomato sauce and oregano served with Spaghetti Caccio e Peppe 29.00