

# VALENTINE'S DAY 2020

## STARTERS AND SALADS

- Tuscan Tomato Soup.....8.95  
vegetarian, served with parmesan crostino
- Caprese Salad.....13.95  
fresh mozzarella, tomatoes, basil, rucola
- Burrata.....14.75  
creamy burrata mozzarella, prosciutto, and sweet marinated peppers
- Carpaccio.....14.95  
thinly sliced raw beef with capers, rucola, creamy Dijon, and parmesan
- Classic Caesar.....10.95  
Romaine lettuces, croutons, parmesan
- Warm Spinach.....11.95  
wilted spinach, balsamic vinaigrette, ricotta salata, pancetta, and walnuts
- Bietole.....12.50  
red and golden beets, gorgonzola crumbles, marinated red onion, and butter lettuce
- Crab Cakes.....16.95  
Dungeness, blue crab cakes, aioli sauce, spicy mayonnaise

## PASTA

- Tortelli di Zucca.....20.95  
House made butternut squash ravioli with creamy Alfredo sauce
- Lobster Ravioli.....24.95  
house made ravioli filled with lobster. Served with a light tomato langostino sauce
- Lasagna.....20.95  
house made with béchamel and Bolognese meat ragu
- Eggplant Parmigiana.....20.95  
eggplant baked with fresh mozzarella and tomato sauce
- Orecchiette Barese.....21.95  
"little ears" pasta with broccoli rabe, sausage, tomato sauce, and garlic

## MEATS & FISH

- Pollo al Mattone.....26.95  
half boneless organic chicken marinated in rosemary and lemon, pan seared and served with veggies and potatoes
- Braised Short Ribs.....28.75  
slow cooked Italian style with red wine and tomato and served with gremolata and herbed mashed potatoes
- Rack of Lamb.....34.95  
herbed crusted Colorado lamb with pinot noir reduction, mashed potatoes and veggies
- Chateaubriand.....35.95  
roasted center cut filet mignon served with bearnaise sauce, potatoes and veggies
- Veal Parmigiana.....29.95  
breaded with tomato sauce and mozzarella and served with fettuccine alfredo
- Scampi Piccata.....27.95  
sautéed with white wine, lemon, and capers and served with side of linguini of sautéed spina
- Seabass in Cartoccio.....32.95  
Chilean seabass with shrimp, clams, and scallops baked in parchment method
- Grilled Salmon Piccata.....26.75  
grilled Atlantic salmon with a white wine, lemon, and capers and served potatoes and veggies

## DESSERTS

- Trio of Gelato or Sorbet.....8.00
- Classic Tiramisu.....9.00
- Sicilian Cannoli.....9.00
- Panna Cotta with Berries.....9.00
- Chocolate Mousse.....8.00
- Crème Brulée.....9.00
- Lemon Sorbetto.....9.00