

# Happy Valentine's Day

## Antipasto

Tarragon Lemon Pepper Basa  
Wrapped in Grilled Zucchini

Parmesan Creme Brulee  
Topped with Roasted Grape Tomato

## Course 1

**Insalata di Gamberetti**  
Cajun Prawns, Mixed Greens,  
Cherry Radish, Cajun Chick Peas,  
Champagne Vinaigrette

**Zucca e Barbabietola**  
Roasted Beets, Pecans, Tomato,  
Butternut Squash, Balsamic, Onion,  
Pomegranate Vinaigrette

## Course 2

### **Zuppa di Aragosta**

Rich & Creamy Lobster Bisque with Crème Fresh Langoustine Popcorn

## Course 3

### **Ravioli Ripieni**

Hand Made Goat Cheese Stuffed Ravioli, Caramelised Onion, Sautéed Enoki Mushrooms  
Pesto Cream Sauce Infused with Barolo Grappa

## Course 4

### **Intermezzo**

Sorbetto al Limone, Marinated Peach, Mint, Balsamic Glaze

## Course 5

### **Suprema di Pollo**

Chicken Supreme Stuffed with Roasted Pepper, Artichoke, Fennel, Bocconcini, Canella  
Prosecco Lemon Butter Sauce, Carrot Puree, Broccolini

### **Filetto Di Manzo**

Tenderloin Steak, Truffle Goat Cheese, Vintage Fonseca Port Wine Sauce, Roasted Garlic  
Mash Potatoes, Seasonal Vegetable

### **Spigola Mediterranea**

Mediterranean Sea Bass Grilled, Smoked Paprika Rubbed, Zenato Chardonnay Romesco  
Sauce, Potato Pave, Seasonal Vegetables

### **Cremagliera di Vitello**

Rack of Veal, Tarragon Dijon Mustard Crusted, Truffle Barollo Cream Sauce, Porcini Risotto,  
Seasonal Vegetables

### **Lasagna Primavera**

Layers of Mixed Vegetables, Baby Spinach, Ricotta, Mozzarella & Asiago Cheese

## Course 6

### **Budino**

Italian Butter Scotch Custard  
Salted Caramel Sauce

### **Strawberry Tiramisu**

Strawberry Liquor Soaked Lady Fingers  
Layered Strawberry, Mascarpone

109\$ Per Person, 5% G.S.T. and 18% Gratuity Not Included