

2012 Valentine's Day Menu

Antipasti

Antipasto di Mare
Mixed Seafood Platter

Bresaola Burrata
Cured beef served with the creamiest Mozzarella

Cozze con Sedano e Porro
Steamed Mussels with a Julienne of Celery and Leeks

Tortelloni ai Pomodori Secchi
Tortelloni filled with Sundried Tomatoes and Mozzarella
served in a Pink Sauce

Cocktail di Granchio
Fresh white Crabmeat cocktail with Orange segments

Fettucine Alfredo
Fettucine with Mushrooms in a Cream
And Parmesan Sauce

Carpaccio di Manzo
Beef Carpaccio with Rocket and Parmesan served
With Olive Oil and Lemon

Melanzane alla Parmigiana
Aubergines baked in a Tomato Sauce with Mozzarella

Spaghetti al Filetto di Pomodoro Fresco
Spaghetti sauteed with Fresh Tomato and
served with Basil Leaves

Secondo Piatto

Medaglioni di Manzo al Gorgonzola
Beef Medallions with Italian Blue Cheese

Agnello alla Rustica con la Caponata
Grilled Lamb Cutlets served on a bed of Diced
Vegetables with Fresh Rosemary Gravy

Scaloppine di Vitello Certosina
Veal Escalope cooked with Cream, Brandy and Mushrooms

Filetto di Spigola
Seabass fillets served Grilled or with Olive Oil and Garlic

Fegato Burro e Salvia
Pan Fried Calves' Liver with Butter and Fresh Sage

Scalopa di Vitello Milanese
Veal Escalope fried in breadcrumbs and served with
Romaine lettuce and diced Tomatoes

Capesante alla Coppola
Sauteed Scallops with Garlic, Zucchini and Smoked Pancetta
on a bed of Baby Spinach

Petto di Pollo al Limone
Chicken Breast cooked with Butter and Lemon Sauce

Ossobuco
Knuckle of Veal served with Saffron Rice

Dolci

Tiramisu

Semifreddo al Cioccolato

Mango and Passion Fruit Cheesecake

Profiteroles al Cioccolato

Torta al Limone

Hot Love