

# San Valentino

## ANTIPASTI

FRUTTI DI MARE AL LAMPONE  
*seafood salad in raspberry vinaigrette*

KUMAMMOTO OYSTERS

FOIE GRAS AI FRUTTI BOSCO  
*foie gras in Madeira wine, berries, honey roasted pears & cinnamon*

INVOLTINI DI MANZO TONNATO  
*thinly sliced beef, rolled in a tuna creamy sauce, pink peppercorns*

## PRIMI

RISOTTO MILANESE CON ASPARAGI  
*Arborio risotto with saffron, peas, asparagus*

PENNE AI PIZZICOTTI  
*penne pasta in spicy red sauce, buffalo mozzarella, shredded arucola*

PIZZA RUSTICA  
*pizza with cream of black truffles, stracchino soft cheese, hearths of artichokes*

## SECONDI

STINCO DI AGNELLO ALLA GREMOLATA  
*lamb shank stewed in lemon & orange zest, carrots & hearths of celery*

32 OZ. ANGUS PORTER HOUSE STEAK FOR TWO  
*add \$20*

GAMBERI DEL GOLFO  
*head on shrimps marina, ted in oil & lemon, wood grilled*

SALMONE AL MELOGRANO  
*salmon steak in pomegranate & orange sauce, touch of cream*

*Prix Fixe \$60*  
*please choose one from each course*