



Buon
**San
Valentino**

ANTIPASTI :

To share



TORTA DI GRANCHIO

Crab claw/ potato/ peppers/ onions

BARBABIETOLE CAPRESE (vegetarian)

Candy cane beets/ blood orange/ buffalo mozzarella

INSALATA DI RUCOLA (vegetarian)

Organic arugula/ roasted red bell peppers/ goat cheese

I PRIMI

To share



GNOCCHI

Caviar/ smoked salmon/ cream

RISOTTO FUNGHI

porcini/ shemenji/ and oyster mushrooms/ truffle oil

I SECONDI :

Choice of Main



MARE E MONTI

5 oz. Sliced N.Y./ half roasted lobster tail

VEAL ASIAGO

Escalope of veal/ Red pepper/ onions/ mushrooms/ tomato/
topped with Asiago cheese

POLLO PARMIGIANO (local)

breaded Ontario chicken breast/ mozzarella/ sugo

PESCE DEL GIORNO

Fish of the day – Ask your server for nightly preparation notes

I CONTORNI :

To Share



CAVOLFIORE

roasted cauliflower with salsa verde

INSALATA ITALIANA (vegan)

Radicchio/ red leaf lettuce/ curly endive/ red wine vinaigrette

\$55 per person