
San Valentino Menu

Amuse Bouche

Welcome Aparatif

Prosecco Jeio, Cuvée Rosé, Brut

“Yellow Tail” Tuna Carpaccio
Green Apple Sauce, Capers and Caviar

Homemade Raviolo filling with Seafood
Lobster Foam, Broccoli Sauce

Olive Crusted Red Snapper Black Ink
Eggplant, Zucchini, Red Bell Pepper Sauce

Or

Rolled Lamb Loin with Italian Sausage,
Mashed Potatoes, Sautéed Mushrooms

“Don` t Break My Hart”
White Chocolate Vanilla Supreme with Fresh Raspberries