

MENU DI SAN VALENTINO

\$50 a PERSON

Antipasti

Aparagi Sautéed Asparagus Wrapped in Prosciutto, Gorgonzola Cheese, Mixed Greens, Garlic Lemon Oil.

Insalata Bosco Baby Arugula, Shiitake Mushrooms, Goat Cheese, Raspberry Vinaigrette.

Costole di Manzo Braised Short Ribs, Carrots, Celery, Onion, Creamy Parmesan Polenta.

Gamberetti e Fagioli Grilled Shrimp, Canellini Beans, Red Onion, Roasted Peppers.

Primi Piatti

Ravioli Wild Mushrooms Filled Ravioli with Mascarpone Tomato Basil Sauce.

Linguine Sautéed Manila Clams, Red Chili, Garlic, White Wine, Organic Oil.

Rigatoni Roasted Chicken, Cured Olives, Capers, Onion, Plum Tomato.

Risotto Arborio Rice, Strawberries, Champagne, Asiago Cheese

Secondi Piatti

Capesante Seared Jumbo Dry Sea, Shiitake Mushrooms, Spinach, Oven Dried Tomato, Vanilla Prosecco Reduction.

Salmone Pan Seared Norwegian King Salmon, Asparagus Purée, Cherry Tomato, Lemon Oil.

Filetto Grilled Beef Tenderloin, Wild Mushrooms, Truffle Butter, Red Wine Sauce.

Maiale Roasted Pork Chop, Pancetta, Spinach, Roasted Potatoe, Brandy Cream Sauce.

Dolci

Torta di Cioccolato Flourless Chocolate Cake, Pistachio Cream, Dark Chocolate Sauce

Torta di Formaggio Blood Orange Sorbetto, Blood Orange Marmellata, Cocoa Nib Wafer

Panna Cotta di Fragola Rose Panna Cotta, Prosecco Sorbet, Strawberries, Candied Rose Petals

Crostata di Lampone Raspberry Crostata, Dark Chocolate Sorbetto