

# Dinner Special Menu

2/12

## Zuppa/Soup

*Zuppa di aragosta e gamberi - Lobster and shrimp bisque ..... \$8.95*

## Antipasti/Appetizer

*Insalata dell'amore - mixed greens, mango, blueberries, dried cranberries, orange ..... \$12.95*  
wedges, slices of apple and strawberries tossed in a champagne vinaigrette topped  
with caramelized walnuts

*Capasante avvolte con pancetta - Bacon wrapped sea scallops pan seared, served over ..... \$14.95*  
radicchio-asparagus lemon traced risotto, drizzled with pan drippings sauce

*Gamberi e aragosta cocktail - Jumbo shrimp and lobster medallion served with ..... \$15.95*  
citrus-horseradish cocktail sauce

## Pasta

*Fusilli con salsiccia di pollo - Homemade fusilli Calabresi sautéed with crispy Italian ..... \$21.95*  
pancetta, crumbled chicken sausage, caramelized onions, asparagus tips and grape  
tomatoes in a cream-Parmigiano cheese sauce

*Pappardella con gamberi e limone - Homemade pappardella sautéed with jumbo shrimp, .. \$24.95*  
artichoke hearts, baby arugula and cherry tomatoes tossed with a roasted garlic and  
extra virgin olive oil traced lemon sauce

*Agnolotti di Aragosta - Homemade lobster stuffed agnolotti nap with a velvety lobster ..... \$27.95*  
vodka sauce topped with a lobster tail and braised fennel

## Pesce/Fish

*Salmone alle erbe - Panko herb crusted Atlantic salmon fillet served over ratatouille tart \$29.95*  
and stewed cannellini beans drizzled with aged balsamic reduction

*Mahi mahi con gamberi e salsa di cognac - Pan seared blackened mahi mahi served over .. \$30.95*  
grilled steak tomato and asparagus, topped with sautéed rock shrimp in a  
creamy-brandy sauce

*Bass con pesto di basilico e aglio arrosto - Pan seared Chilean sea bass served over ..... \$34.95*  
julienne vegetables and scallion potato pancake surrounded with basil-roasted garlic  
pesto

## Carne/Meat

*Pollo farcito al pepe verde - Apple, cranberry and pecan stuffed chicken breast served ..... \$23.95*  
with root vegetable nap with cider- green peppercorn sauce

*Costoletta di maiale su risotto di zucca - Pan seared French cut pork chop served over ..... \$24.95*  
bacon, sage-acorn squash risotto, surrounded with tomato demiglaze

*Romeo e Giulietta - Grilled filet mignon medallion, poached lobster tail in clarified ..... \$38.95*  
butter perched in a potato nest and surrounded with a Port wine reduction

## Dolce/Dessert

♥ *Fragole ricoperte di cioccolato - Hand-dipped chocolate covered strawberries ..... \$8.95*

**Chef Costantino**