

# VALENTINE 2010

## ZUPPA

### **Zuppa di Aragosta e Tartufo Nero**

Lobster bisque with thyme croutons and black truffle

\$9

## INSALATA

### **Insalata di Spinaci**

Baby spinach, caramelized pecans crumbled blue cheese, drizzled in a champagne cranberry dressing

\$9

## PASTA & RISOTTO

### **Fettuccine con Gamberoni**

Fresh homemade fettuccine pasta with fresh water prawns and fava beans tossed in a saffron creamy sauce

\$25

### **Risotto degli Innamorati**

Arborio rice risotto style with strawberry and champagne

\$28

## SECONDI

### **Abbacchio scottadito**

Lamb chop marinated with fresh herbs and garlic cooked to perfection, served with roasted potatoes and sautéed spinach

\$38

### **Branzino al Ginepro**

Fresh sautéed Chilean sea bass in a juniper berry lemon sauce

\$32

## DOLCE

### **Baba'**

Traditional Neapolitan dessert flambé style and soaked in rum

\$8

Executive Chef: **Fiorenzo Trunzo**