

## VALENTINE'S DAY 2026

### 1<sup>ST</sup> COURSE APPETIZERS

- **Seafood Cocktail** with Jumbo Shrimp, Octopus, Blue Crabmeat and Condiments
- **Fried Artichoke** Burrata Cheese, Prosciutto, Toasted Almonds and Citronette Sauce
- **White Asparagus Milanese** Arugula, Parmigiano Reggiano and Prosciutto Cotto (*Add Shaved Black Truffles, Additional \$20*)
- **Branzino Carpaccio** Lemon, Arugula, Pomegranate Seeds
- **Roasted Patagonian Prawns** in Mini Bisque and Crispy Puff Pastry

### PRIMI

- **Handmade Ricotta Ravioli** with Beef and Pomodoro Sauce and Pencil Asparagus
- **Handmade Pappardelle** with Braised South Texas Wild Boar, Parmesan Cheese
- **Handmade Tagliolini** Pasta With Butter, Parmesan Cheese, (*Add Shaved Black Truffles, Additional \$20*)
- Rose Water Risotto With Poached Lobster, Rose Petals, Honey and Pine Nuts

### SECONDI MAIN COURSE

- **Regalo Di Pesce** Baked Sea Bass With Shrimp, Tomato, Capers and Garden Vegetables
- **Grilled Australian Lamb Lollipop Chops** with Cabernet Wine Reduction and Orange Served With Sautéed Spinach
- **Alaskan Halibut** with Caviar Beurre Blanc Served with Blueberry Eggplant Caponata
- **Grilled NY Strip Loin** with Black Pepper Brandy Reduction Served With Whipped Potatoes (*Add Black Truffles, Additional \$20*)

### DESSERTS Choice of 1

**Chocolate Raspberry Cake**  
Chocolate Ganache Vanilla Gelato

**Tiramisu Lady Fingers**  
Soaked In Espresso and  
Layered with Mascarpone

**Mille Foglie**  
Puff Pastry with Vanilla Pastry Cream,  
Honey, Toasted Almonds

**Lemon Budino**  
Lemon Pudding Cake  
Lemon Crème Anglaise,  
Vanilla Gelato



# AMORE

*Italian Restaurant*