



# VALENTINE'S DAY 3 COURSE MENU

**\$99 PER PERSON**

## FIRST COURSE

*PLEASE CHOOSE ONE*

### CAPRESE SALAD

BURRATA MOZZARELLA, FRESH TOMATO-SERVED WITH AGED 25YR BALSAMIC OF MODENA

### INSALATA DEL BOSCO

MIXED GREENS, PEARS, GORGONZOLA, CARAMELIZED PECANS, PORT WINE VINAIGRETTE

### BEEF CARPACCIO

AGED, CURED FILET MIGNON, CAPERS, HAZELNUTS, ONIONS, SUNDRIED TOMATOES

### CRAB CLAWS "ALLA RUSSA"

CRAB CLAWS, VODKA, HEAVY CREAM, PARMIGIANO

## SECOND COURSE

*PLEASE CHOOSE ONE*

### CHILEAN SEA BASS

SEA BASS ROASTED IN THE WOOD-BURNING OVEN, TOPPED WITH LUMP CRAB MEAT, EXTRA VIRGIN OLIVE OIL

### FERRARI'S CIOPPINO

ROASTED LOBSTER TAIL, JUMBO SHRIMP, CLAMS, MUSSELS, CALAMARI, DAY BOAT FISH, SPICY TOMATO BROTH

### 10oz FILET MIGNON

CERTIFIED ANGUS BEEF, GRILLED TO TEMP

### VEAL CHOP ALLA FRANCESCO

GRILLED VEAL CHOP, STUFFED WITH PROSCIUTTO, SMOKED MOZZARELLA

## DOLCE

*PLEASE CHOOSE ONE*

### DEBBIE'S CHEESECAKE

ITALIAN-STYLE CHEESECAKE, FRESH BERRIES, MANGO PUREE

### GRAND MARNIER CON ARANCIA

FRESH ORANGES, MACERATED IN GRAND MARNIER LIQUEUR, CARAMEL, GELATO

### FERRARI'S TIRAMISU

SPONGE CAKE, ESPRESSO, AMARETTO LIQUEUR, MASCARPONE CREAM, BELGIAN CHOCOLATE SHAVINGS