



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

*PLEASE BE ADVISED THERE IS A RISK IN CONSUMING RAW OR UNDERCOOKED PROTEINS. WE REGRETFULLY DECLINE SUBSTITUTIONS. PLATES MAY NOT BE SPLIT. MENU IS CHARGED PER PERSON.

A GRATUITY OF 20% WILL BE APPLIED TO ALL CHECKS.

IN THE KITCHEN: EXECUTIVE CHEF, FRANCESCO SECCHI; CHEF, ARMANDO YANEZ