



# Valentines Day

MONDAY, FEBRUARY 14TH, 2022

\$75 PER PERSON + TAX & GRATUITY | INCLUDES COMPLIMENTARY PROSECCO TOAST

## Antipasti

SERVED FAMILY STYLE

Lidia's Caesar Salad,  
Salumi, Asparagus-Montasio Frico,  
Arancini with Mozzarella, Peas and Marinara,  
Endive Stuffed with Smoked Salmon, Marscarpone and Caviar

## Pasta Course

House Made Tagliatelle with Prosciutto, Peas and Cream

## Secondi

CHOICE OF:

Heritage Pork Osso Buco, Barley Risotto

Crown Ravioli Filled with Lobster and Shrimp in Lobster-Tomato Brodetto

Beef Tenderloin\*, Garlic-Fried Potatoes, Roasted Tomatoes and Spinach *GF*

*\*Prepared Medium Rare. No Temperature Substitution*

Chicken Marsala: Breast of Amish Chicken in Wild Mushroom,  
Truffle and Marsala Sauce, Asparagus *GF*

Burrata: Grilled Bread and Assorted Vegetables

## Dolci

SERVED FAMILY STYLE

Limoncello Tiramisu with Roasted Strawberries, Cherry-Chocolate Gelato di Stracciatella  
White Chocolate Truffles with Orange and Pistachio, Bittersweet Chocolate-Almond Baci

Cody Hogan | Executive Chef    Leonardo Foschi | Sous Chef    Jon Prange | Sous Chef  
Jeanette Taylor | General Manager    William Brown | Beverage Director

*GF denotes Gluten Free items or one that can be made Gluten Free upon Request. Please inform your server of any food allergies  
Items marked (\*) contain raw or undercooked meats, seafood or eggs, may increase your risk of food-borne illness.*