

Sinatra

My funny Valentine, sweet comic Valentine, you make me smile with my heart. Your looks are laughable, unphotographable. Yet, you're my fav'rite work of art. – Frank Sinatra



ANTIPASTI

Insalatina dell' Imperatore*

Caesar salad, anchovy,
Parmigiano-Reggiano crouton

Panzanella

jumbo lump crab meat, brioche croutons,
tomato, cucumber, tomato fonduta

Shellfish Pinzimonio*

chilled jumbo shrimp, oysters on the half shell, blood
orange cocktail sauce and mignonette

Caramelle di Zucca

candy shaped pasta filled with butternut squash,
Parmesan, brown butter, sage

Polpettine

housemade meatballs, polenta fries

Raviolo

lobster filled raviolo,
creamy cioppino sauce



SECONDI

Capesante*

seared diver scallops, cauliflower puree,
black truffle, raisin vinaigrette

Filetto*

beef tenderloin, chive mashed potatoes, prosciutto
wrapped asparagus tips, braised shallots sauce

Ossobuco "My Way"

braised veal ossobuco,
saffron risotto Milanese, gremolata

Pollo*

pan seared Jidori chicken breast, olive oil mashed
potatoes, forest mushroom marsala sauce

Branzino*

grilled Mediterranean sea bass, seasonal vegetables, crispy fingerling potatoes,
yellow pepper coulis, salsa verde



DOLCI

Cannoli

sheep's milk ricotta, candied orange, cinnamon,
pistachio, chocolate pearls

Millefoglie

flaky layers of caramelized puff pastry, mascarpone
and vanilla cream, infused raspberry compote

Cappello

Valrhona dark chocolate mousse fedora,
Jack Daniel's panna cotta

Tiramisu

mascarpone cream and espresso
soaked ladyfinger biscuits

Prix fixe \$135 per person

Beverages, tax and gratuity not included

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness