



IL Menu di San Valentino

~Antipasto~

Appetizer

(Choice of One)

Mozzarella alla Caprese

Mozzarella with Tomato, Basil, Sprout Salad, and Balsamic Reduction

Prosciutto di San Daniele con Melone

Prosciutto San Daniele with Melon and Parmesan Cheese

Gamberi al Vapore

Steamed Jumbo Shrimp (Chilled)

~Primi Piatti~

Pasta Course

Taglierini al Granchio

Homemade Pasta with Crab Meat, White Wine, and Garlic in a light Tomato Sauce

Or

Pafutelli Zeffirino

Homemade Pasta filled with Veal, Cheese, and Fruit, served in a Pesto Cream Sauce

~Secondo~

Entrée

(Choice of One)

Filetto alla Ricca Piemontese

Pan Seared Beef Tenderloin Filet with Marsala and Rum, served over Fontina Cheese with Truffle and sautéed with Porcini Mushrooms

Mari e Monti con Patate e Asparagi

"Surf and Turf" Grilled Petite Filet Mignon and Half Lobster

Served with Chianti wine sauce and drawn butter,

Asparagus, and roasted potato.

Branzino Cileno ai Capperi e Vino Bianco

Chilean Sea Bass sautéed in White Wine Sauce and Capers served with Spinach

~Dolce~

Dessert

Mousse al Cuore di Panna su Salsa di Lamponi

A White Cream Mousse with Raspberry Sauce

\$85.00 Per Person plus tax and 18% Gratuity

A la Carte Menu also available

Happy Valentine's Day, from the Staff at Zeffirino