

Valentine's Day

1st Course

CHOICE OF

FUNGHI E MOZZARELLA IN CARROZZA DUE

A duet of sweet sausage-stuffed mushrooms and crispy fried mozzarella in carrozza

BURRATA

Domestic whole milk "burrata" mozzarella with marinated eggplant, zucchini, roasted peppers and white truffle oil

VONGOLE GRATINATE ALLA TOSCANA

Long Island baked clams with white breadcrumbs, herbs, tomato, basil and Grana Padano

INSALATA DI STAGIONE CON MELE E NOCI

Baby greens salad with fried goat cheese, granny smith apples, cranberries and candied walnuts with a limoncello dressing

RAVIOLI DI AMORE

Ricotta and black truffle-filled ravioli with asparagus, fresh basil and a light tomato cream sauce

OSTRICHE COCKTAIL

Choice of (6) Fresh Norwalk or Beau Soliel Oysters

GEMELLI BOLOGNESE

Hand-rolled macaroni twists with a classic bolognese meat sauce

INSALATA DI GAMBERI E GRANCHIO

Shrimp and crab salad with celery root, rocket arugula, fennel and endive with a virgin olive oil and white balsamic glaze

Dessert

BERRIES WITH COLD ZABAGLIONE

GRAND MARNIER CHOCOLATE CAKE

SORBET

MOSCATO DI ASTI DESSERT WINE



at

BOCELLI

\$65*

PER PERSON
*PLUS TAX AND GRATUITY

Entrées

CHOICE OF

VITELLO ROLLATINE

Prosciutto-wrapped milk-fed veal, filled stuffed with fresh pecorino, roasted garlic puree and black winter truffles

SURF 'N TURF

5oz brazilian lobster tail and sliced beef tenderloin with a cabernet reduction and butter sauce

COSTOLETTA DI MAIALE SICILIANA

Double-cut, center-cut pork chop with caramelized onions, pine nuts, raisins, prunes, figs and molasses

PETTI DI POLLO ALLA TOSCANA

Breaded double breast of chicken stuffed with prosciutto cotto and caciocavallo cheese in a sweet marsala wine sauce with exotic mushrooms

FILET OF SOLE

Pistachio and grana padano-encrusted lemon sole in a light prosecco cream sauce

All served with fried tuscan custard, baby carrots and string beans

Coffee

COFFEE, TEA OR ESPRESSO