

VALENTINES

Menu



3 COURSES \$65 PER PERSON



Appetizer (choice of):

HALF DOZEN OYSTERS

Champagne mignonette, cocktail sauce

TUNA TARTARE

Ponzu, soy sauce, lemon zest, avocado, jalapeno infused oil, served with crostini.

BEEF CARPACCIO

thin sliced raw filet mignon, arugula, shaved parmesan cheese, olive oil and lemon.

STRAWBERRY SALAD

arugula, fresh strawberry, burrata, balsamic vinaigrette dressing.



Entrees (choice of):

PIZZA PICCANTE

Tomato sauce, Smoked provolone, mushroom, red onions, spicy calabrese sopressata.

RISOTTO TARTUFO

creamy truffle sauce.

SHORT RIB

Slowly cooked prime short rib, over ratatouille, mashed potato, red wine reduction sauce

FILET MIGNON (+\$8)

8oz. filet, dried peppercorn sauce and mashed potato.

CHILEAN SEA BASS

roasted tomato, scampi sauce

HEART-SHAPED RAVIOLI

cheese stuffed, pink vodka sauce

LOBSTER FETTUCCINE (+\$15)

light spicy cherry tomatoes sauce.

Dessert (choice of);

CHEESE CAKE

CHOCOLATE CAKE MOUSE



XOXO

Vincenzo
CUCINA & LOUNGE