



HAPPY VALENTINE'S DAY

S T A R T E R

Roasted red peppers soup
(top with crème fraîche)

Jumbo shrimp cocktail
(homemade cocktail sauce)

Rainbow tomato caprese salad
(buffalo mozzarella, red onion, basil and balsamic glaze)

Smoke Atlantic salmon
(fennel, shave onions and capers salad, with crostini yogurt dill dip)

Nonna house made meatballs
(pecorino cheese and tomato sauce)

M A I N

Oven roasted rainbow tomato, basil
Risotto topped with burrata cheese
\$65

Seafood fettuccine
(shrimps, scallops, calamari, mussels in a garlic white wine sauce)
\$70

Classic slow cook Duck Confit
(green beans, carrots, mashed potatoes with an orange and cranberry pan jus) \$72

Braised Australian lamb shank
(green beans, mashed potatoes, pan jus)
\$75

Slow braised beef short rib
(Pappardelle with cherry tomatoes, mushrooms in a tomato Demi sauce)
\$80

Beef tenderloin with tiger shrimps surf and turf
(asparagus, potato gratin and garlic butter)
\$85

Oven roasted Chilean Sea Bass
(Jerusalem couscous mixed with asparagus, corn, scallions parsley aioli)
\$90

D E S S E R T S

Red velvet cheesecake
(Crème anglaise)

Decadent chocolate truffle cake
(vanilla, whipped cream and crème anglaise)

House made tiramisu

Grand Marnier soak strawberries
(vanilla gelato, whipped cream)

