



30 W 46th Street, New York, New York 10036 Phone: 212.355.5540 Fax: 212-355-6811

HAPPY VALENTINE'S DAY

PRIMI

(Choice of one)

BURATA SALAD

Served with chopped red onion, tomato, roasted peppers and baby spinach in age balsamic vinegar dressing

OSTRICHE BLUE POINT

Blue Point oysters on the half shell served with cocktail sauce

VONGOLE OREGANATA

Fresh baked clams

PROSCIUTTO & MELONE

Thinly sliced cured Italian ham with seasonal sweet melon

CALAMARI FRITTI

Golden fried rings of squid, served with spicy marinara sauce

INSALATA CESARE

Hearts of romaine lettuce with homemade croutons and parmesan cheese

INSALATA TRECOLORE

Chopped endives, radicchio and arugula tossed with a Kalamata olive dressing

ZUPPA DEL GIORNO

Soup of the day

SECONDI

(Choice of one)

PAPPADELLE BOLOGNESE

Homemade pappardelle noodles sautéed in a homemade meat sauce

FRUTTA DI MARE

Spinach fettuccini, clams, mussels, calamari, baby scallops, shrimp, light spicy tomato sauce

RAVIOLI AL FUNGHI

Stuffed fresh porcini mushroom, sautéed black truffle creamy sauce

SALMONE SELVATICO "PALMINTERI"

Grilled wild salmon with a plum-chili sauce, served with grilled radicchio and a mango salad

POLLO A LA PARMIGIANA

Chicken cutlet lightly breaded and pan-fried with tomato sauce and mozzarella

COSTOLETTE DI VITELLO

Grilled rack of veal chop topped with sautéed onions, mushrooms, peppers and fresh herbs, served with roasted potatoes

VITELLO TRE FUNGHI

Sautéed veal scaloppini with three different mushrooms in sweet Marsala wine sauce

COSTOLETTE D'ANGELO

Grilled USDA prime baby rack of lamb served in a dark mint sauce

FILETTO DI MANZO

Grilled USDA prime filet mignon

FILETTO DI BISTECA FORTU

Ribeye for two people

Dessert

(Choice of one)

CHEESE CAKE

TIRAMISU

STRAWBERRY CHOCOLATE

CHOCOLATE SUFFLE

Complimentary glass of Champagne

\$99.95 per person Excluding Beverages, Tax and Gratuity

Please inform management about any allergies you may have