

AL DENTE TRATTORIA
SAN VALENTINO

SPECIAL MENU \$85/PERSON (EXCL. TAX AND GRATUITY)

PRIMI

Carpaccio di Manzo con rucola e finocchio

Beef Carpaccio with arugula and fennel finished with lemon infused olive oil

Amore Ravioli di Aragosta

Heart-shaped lobster ravioli topped with shrimp, served in a creamy rosé sauce

Zuppa di Lenticchie

Vegetarian lentil soup

Peperoni arrostiti con Gorgonzola o formaggio di capra

Roasted peppers with choice of Gorgonzola and goat cheese or Burrata cheese

Adoro l'insalata a tre colori

Arugula, radicchio, and shaved Parmesan cheese with a balsamic vinaigrette

Insalata Cesare

Romaine lettuce, house made Caesar dressing, croutons and parmesan

SECONDI

Capesante e Gamberi con Tagliatelle ai Pomodori Secchi

Scallops and shrimp served over tagliatelle pasta with sun-dried tomatoes

Lombo di Maiale Arrosto

Roasted pork loin with seasonal vegetables and rosemary potatoes

Salmone al Forno con Finocchio

Salmon on a bed of roasted fennel with seasonal vegetables and rosemary potatoes

Costolette di agnello

Herb crusted lamb chops with vegetables and rosemary potatoes

Pollo Involtini

Chicken involtini filled with prosciutto and fontina cheese, served with a white wine sauce

Penne Primavera (GF)

Seasonal vegetables in a tomato basil or aglio olio sauce

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DOLCI

SERVED WITH A GLASS OF PROSECCO, LIMONCELLO, OR ORANGECELLO

Tartufo Nocciola

A core of dark chocolate embraced by our hazelnut gelato covered with praline hazelnuts and meringue

Monterosa

A creamy mix of mascarpone and ricotta cheese, divided by a delicate layer of sponge cake, topped with wild strawberries

Heart-loving rich chocolate cake

Traditional devil's food cake with dark chocolate frosting and dark chocolate flakes

Gelato or Sorbetto

Inquire with your server for selections

