

Sapori

Trattoria Italiana

Happy Valentine's day

Antipasti

\$10 Tartarre di Tonno: Sushi grade tuna, layered with red beets, zucchini, eggplant, anchovies, capers and black olives pate' and avocado.

\$10 Lumache con Polenta: Snails out of the shell, sauteed with shitakee mushrooms, sun-dried tomatoes and fava beans in a butter sage sauce, served with soft polenta.

\$12 Insalata di Astice: Lobster meat, blood oranges and cantaloupe melon tossed with rucola in a lime juice-vanilla dressing.

Pasta

\$20 Casarecce al salmone : Smoked salmon diced and sauteed with salmon caviar, shallot and parsley in a brandy-tomato-touch of cream sauce, served with casarecce pasta.

\$20 Pappardelle al sugo di coniglio: Homemade pappardelle served in a rabbit ragu' sauce.

Secondi

\$32 Costolette di agnello: Australian all natural baby lamb chops encrusted with pistachios, pan-seared and topped with a green peppercorn-cognac-mustard sauce served with broccoli rabe and potato gateau.

\$30 Filetto di Manzo: All natural 6 oz. Filet mignon, pan-seared and topped with an aged balsamic, thyme, truffle oil sauce, served next to mascarpone flavored mashed potatoes and red beets.

\$26 Branzino allo zafferano: Filet of wild caught mediterranean branzino, sautéed in a plum tomato-white wine-seafood broth sauce with diced shrimp and calamari.