

VALENTINE'S FEATURES

ANTIPASTI

COZZE RIPIENI

baked mussels stuffed with a mixture of egg, Romano, spinach and breadcrumb \$14

FRITELLE CON SALSICCE

Rosa's fritters stuffed with sausage smothered in homemade tomato sauce \$12

INSALATA DI POLIPPO

chilled octopus with carrot, celery, lemon juice, olive oil and garlic served on fresh radicchio \$14

PRIMI

RISOTTO CON FUNGHI MISTO

slow-stirred arborio rice with mixed Niagara mushrooms in a rich broth, drizzled with aromatic truffle oil \$24

SECONDI

INVOLTINI DI POLLO

chicken breast sliced thinly and rolled with asparagus and mozzarella, grilled and served over broccoli sautéed with garlic \$23

SCALLOPPINE DI VITELLO

lightly floured veal cutlets pan sautéed in white wine and lemon, served with sweet potato mash \$21

DOLCI

TIRAMISU

Lisa's tiramisu is a testament to the fact that tiramisu is the world's most perfect food \$5

UPSIDE DOWN SOUR CHERRY CHEESECAKE

cheesecake layered with sour cherry filling and topped with crumble \$5