

APPTIEZERS

STUFFED MUSHROOM FLORENTINE

Jumbo mushrooms generously filled with a rich blend of seasoned ricotta and fresh spinach, crowned with melted mozzarella, and finished with a luscious balsamic glaze. A perfect harmony of earthy, creamy, and tangy flavors.

MAIN COURSE

RAVIOLI D'ARAGOSTA ALLA SANREMO

Indulge in our luxurious lobster-stuffed ravioli, embraced in a creamy pink lobster sauce, seasoned with thyme. A taste of the sea, wrapped in romance.

VEAL SALTINBOCA: MARSALESE

Tender veal, carefully pounded and stuffed with mozzarella and prosciutto, lightly dusted with flour, and flash-fried to golden perfection. Finished in a rich Marsala sauce with sautéed mushrooms and peas, served alongside velvety mascarpone mashed potatoes. A timeless Italian classic with a luxurious twist.

CHILEAN SEA BASS OR SALMON POMODORINO

Savor al dente linguini paired with your choice of buttery Chilean sea bass or succulent salmon, all enveloped in a vibrant cherry-tomato sauce. A beautifully balanced dish that captures the essence of the sea.

SEAFOOD POMODORINO: FRUTTI DI MARE

Dive into a seafood lover's dream with al dente linguini tossed in a vibrant cherry-tomato sauce, featuring a delectable combination of basa, shrimp, mussels, and clams. A rich and savory taste of the sea in every bite.

DOLCE DESSERTS

SEXY STRAWBERRY TIRAMISU

Tiramisu is Italian for 'pick me up'. Fresh strawberries & strawberry liqueur layered with ladyfingers and mascarpone cream.

A Little Love Note About Pricing

Love may be priceless, but seafood (and well, everything else) still depends on the market! We're working our magic behind the scenes to bring you the freshest ingredients at the best value, and our prices will be updated once we calculate current market costs.

Think of it like romance—some things just take a little time, but we promise it'll be worth the wait!