Valentine's Day Menu MMXVIII



Primi Piatti

PROSCIUTTO BRUSCHETTA | 10

Tomato, capers, fresh basil with prosciutto and mozzarella.

SHRIMP CARCIOFI | 12

Six shrimp served over artichoke bottoms with garlic lemon butter.

GOAT CHEESE AND GARLIC SPREAD | 9

Served with pesto crostinis.

CRAB AND SPINACH CANNELLONI | 12

Crepes filled with crab and spinach topped with a creamy lemon sauce.

Dolce & Dessert Wine

VANILLA CRÈME BRULEE | 8 CLASSIC CHOCOLATE CAKE | 7 SPUMONI ICE CREAM | 6 RASPBERRY GELATO BALL | 7 TIRAMISU | 7 LEMONCELLO CAKE | 7

INNISKILLIN ICE WINE | 12

We accept major credit cards. No checks accepted. Credit cards debts left open or not signed will be subject to a 18% gratuity.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Kansas City, Missouri Department of Health.

Secondi

Includes choice of mixed green salad, Caesar salad or Ginger Carrot Soup.

Add Caprese salad for \$4.

LOBSTER SPIEDINI | 42

Baked and served over saffron Risotto with vegetable medley and a side of lemon sauce.

CHICKEN PORTOBELLO | 32

Chicken breast stuffed with sautéed Portobello mushrooms, pine nuts, and Italian breadcrumbs. Baked and topped with Champagne sauce, served with risotto and vegetable medley.

GRILLED BISTECCA | 40

Two 5oz beef fillets grilled and topped with a peppercorn sauce, served with mashed potatoes and green beans almondine.

SHRIMP AND SCALLOPS | 39

Sautéed with olive oil, garlic and shallots, tossed with linguine pasta in a vodka tomato cream sauce.

TORTELLINI PRIMAVERA | 32

Sautéed asparagus, mushrooms, and fresh tomatoes tossed with Parmesan filled Tortellini in extra virgin olive oil and garlic, garnished with freshly shredded Parmesan cheese.

SPLIT ENTRÉE | 6

