

*felina*

**Valentine's Day**  
**3-COURSE PRIX-FIXE MENU**

**Make a Reservation**

♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ **antipasto** ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥

*choice of*

**Tuna Crudo**

fennel,  
blood orange vinaigrette,  
spiced pistachio,  
finger lime

**Broiled Oysters**

bacon herb butter,  
lemon, chili

**Stracciatella**

beets, prosciutto,  
watercress,  
confit cherry tomato,  
focaccia crouton,  
tarragon

**Pepper Crusted  
Beef Carpaccio**

caramelized onion  
crema, pickled shallot,  
shaved asparagus,  
parmigiano reggiano,  
garlic crouton, lemon

♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ **entrée** ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥

*choice of*

**Mafalde Cacio e Pepe**

winter truffle aged pecorino, black pepper

**Linguini Con Gamberi**

shrimp scampi, confit cherry tomato,  
garlic bread crumb, lemon

**Crispy Skin Salmon**

cauliflower couscous, garlic spinach,  
lemon beurre blanc, toasted almonds

**Roasted Orvia Duck**

orange gastrique, cauliflower purée,  
roasted heirloom carrot, pickled cherries

**Surf & Turf for Two**

10 oz. filet mignon, 6 oz. south african  
lobster tail, sour cream and scallion potato,  
charred haricot vert, lobster butter

♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ **dessert** ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥

*choice of*

**Giro Del Cioccolato for Two**

medley of chocolate covered strawberries,  
chocolate mousses & truffles

**Strawberry Tiramisu**

whipped mascarpone, cocoa

**Lemon Dream Cake**

limoncello curd, macerated raspberry

*Executive Chef Joe Tartamella*

*\$90+ Tax  
20% gratuity will be added to parties of 8 or more*