

# Luciana's Valentines Weekend 2025

## ANTIPASTI

One Appetizer per table of 2

### Burrata

Fior de Latte Burrata mousse stuffed with pesto encapsulated in a tomato reduction, baby heirloom tomatoes, and chili infused EVOO

## PRIMI

One Salad per Guest

### Insalata di Vigna

Frisée lettuce, Mission figs, aged Tuscan pecorino cheese, Prosciutto di Parma, green grapes, candied walnuts, house made raspberry vinaigrette

## SECONDO

Choice of

### Branzino Ecuadoriano

Poached Ecuadorian seabass wrapped in zucchini and squash; artichokes, tomato and Nduja sausage sauce with a saffron wild rice medley

### Fettuccine Nero Frutti di Mare

House made squid ink fettuccine, shrimp, scallop, lobster au jus, and dry cured sushi grade Ahi tuna

### Braciola di Maiale

16oz double boned pork chop, Le Relais de Venise-L'Entrecôte style green sauce, vegetable terrine and smoked gouda sauce

### Medaglioni di Agnello

Pan seared mixture of lamb leg and belly medallions, fungi porcini sauce, herb infused black forbidden rice, steamed broccolini and English peas

### Pollo e Carciofo Lasagna

Mushroom and Fontina cheese sauce, roasted artichokes and chicken breast, rolled into a lasagna style

### Filetto Alla Peppe

Filet Mignon encrusted with a medley of crushed peppercorns, Parisian-style gnocchi, Prosciutto di Parma, with a coffee bean infused peppercorn sauce

## DOLCE

Choice of Dessert per Guest

### Panna Cotta al Lampone

Smooth and silky panna cotta stuffed with wild berries, coated in chocolate and served with brandied Morello cherries

### Cioccolato di Luciana

Double chocolate flourless cake, topped with vanilla gelato, berry puree

\$105.00 per person

Does Not Include Tax, Gratuity, or Beverages

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## COCKTAILS

### *Featured Special Selections*

**Lucy's Cosmopolitan — 17.00**

Citron Vodka, St. Germain, Lemon Juice, Fresh Raspberries

**Valentine's Margarita — 17.00**

Tequila Blanco, Mezcal, Campari, Orange Liqueur, Lime Juice

**Espresso Martini — 17.00**

Vanilla Vodka, Kahlua, Bailey's, Fresh Espresso

**Paloma Spritz — 17.00**

Silver Tequila, Fresh Grapefruit, Pamplemousse Liqueur, Sparkling Wine

**Condessa Negroni — 17.00**

Condessa Gin, Sweet Vermouth, Campari, Orange Twist

**Bourbon & Blood — 17.00**

Bourbon, Blood Orange Liqueur, Antica Vermouth

## VINO BIANCO

### *Sommelier Selected Wines by the Glass*

**Benvolio Prosecco — 12.00**

Ripe citrus, fresh peaches, green apples, light and refreshing finish

**La Bargemone Provence Rose — 12.00**

Aromas of wild strawberries and red currants; light and floral character

**Scarpetta Pinot Grigio — 14.00**

Crisp and dry, notes of stone fruit, honey, pear, white flowers and minerals

**Margerum Sauvignon Blanc — 14.00**

White flowers, sage, mint and orchard fruit; light-bodied tons of nuance

**Laird Family Estate Chardonnay — 15.00**

Flavors of nectarine, citrus blossom, bright acidity, hint of lemon peel

## VINO ROSSO

**Ciacci Rosso Toscano — 13.00**

Super Tuscan with flavors of sweet cherry, red plum, leather, dusty earth

**Castello di Bossi Chianti Classico — 14.00**

Cherry and blackberry flavors, dense tannins and a strong grip

**Ken Wright Cellars Pinot Noir — 15.00**

A balance of black cherry, red plum and cranberry; hints of orange zest

**Juggernaut Cabernet — 16.00**

Full bodied with well structured tannins; plum, boysenberry, cocoa flavors

**Perla Terra Barolo — 24.00**

Aromatic and fine balance; hints of dried cherry, leather and dried herbs

**Notedincanto Brunello di Montalcino — 25.00**

Pretty aromas with cherries, red fruits, bark; medium bodied and juicy finish

*\$105.00 per person*

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