

# PASTA MOON VALENTINES DAY MENU

February 14, 2025

## PRIMI

**Pasta Rosettes** | Pasta Roses stuffed with prosciutto Cotto, Imported Fontina Cheese Roasted Tomato Créma, Parmesan Reggiano

**Peppered Beef Carpaccio** GF | Local Arugula, Mustard-Anchovy Vinaigrette, Shaved Parmesan, Crispy Capers

**Oysters** GF | Half Dozen, Freshly Shucked

**Tuna Scapece** GF | Golden Sesame, Blood Orange, White Soy, Lemon, Chives

**Fennel Custard** GF, VG | Winter Oranges, Italian Gaeta Olives, Nutmeg, Parmesan

## SECONDI

**Braised Colorado Lamb Shank** GF | with Orange & Olive, Braised Green Beans, Soft Polenta

**Hangar Steak** GF | Salsa Verde, Micro-Brew Rutabaga

**Fettucine Maine Lobster** GF\* | Toasted Pink Peppercorn Brandy Cream

**Meyer Lemon Tagliatelle Jumbo Prawns** GF\* | Braised Fennel, Mint

**Beef Filet Scallopini** GF\* | Porcini Mushroom, Marsala wine, Crisp Potatoes

**Pasta Moon Lasagna** | House Made Sicilian Sausage, Ricotta, Parmesan, Chili Flake, Tomato Sauce, Mozzarella

**Fresh Catch of the Day** GF | To be Determined

**Five Lillies Rigatoni Ricotta Salata** VG, V\* | Vidalia Onions, Leeks, Scallions, Garlic, Red Onion, Chives, Parsley, EVOO,

## DOLCE

**Chocolate Almond Crepe Cake**

**Strawberry Panna Cotta** GF

### Dietary Accommodations

VG- Vegetarian, GF- Gluten Free, V- Vegan, \* - Upon Request  
Consuming raw or undercooked seafood may increase your chances of  
Food-borne illness.

### \*MENU SUBJECT TO CHANGE\*

Three-Course Set Menu for \$95/Person.

A 20% gratuity will be added to all parties.

\$50 corkage per 750ml bottle limit to 1 bottle per table.