

HAPPY VALENTINE’S DAY

Appetizers

Oysters Rockefeller

Baked golden brown with traditional spinach, Gruyere and Pernod stuffing

22

Oysters on the ½ Shell

Fresh locally sourced oysters

21

Shrimp Santiago

Wrapped in Prosciutto di Parma with a Sambuca flambé, garnished with baby spinach and caramelized pignoli nuts

27

Classic Shrimp Cocktail

Poached jumbo shrimp served with horseradish, cocktail sauce and lemon

25

Classical Pan Fried Calamari

Tossed with sliced banana peppers, Champagne garlic butter and fresh mint

22

Arancini di Riso

Carnaroli rice balls stuffed with braised short ribs and fontina cheese resting in a pool of roasted red pepper and tomato sauce

19

Squash Blossom Fritters

Lightly battered stuffed with Ricotta, Prosciutto and Roasted Pepper
Finished with Fig Vin Cotto

22

Artichoke Hearts “Alla Mama”

Francese style with garlic butter sauce, hot peppers and Pecorino

22

	<u>Insalata</u>	
Classico	Caesar	Beet Salad
12	17	15

Entrees

Grilled Filet Mignon

Sauce Barolo, whipped potato, asparagus and onion strings

62

Camille’s 16oz Prime Ribeye “Umbriago”

Finished with portobello mushrooms in a red wine garlic demi glace
With roasted fingerling potatoes and vegetable del giorno

66

Plancha Seared Bronzino Filets

With jumbo Gulf shrimp, over sauteed rabe, Guanciale and Gigante Beans
Finished with organic olive oil and Parmigiano

49

Lobster Stuffed Ravioli Cardinale

In pink Cognac lobster cream sauce with asparagus and lobster meat

49

Chicken or Veal Marsala

Sautéed with mushrooms and Marsala wine demi glace, with whipped potato and vegetables

28 / 34

Herb Crusted Faroe Island Salmon

Over Whipped potatoes with fresh Jumbo Lump Crab and poached asparagus
In Champagne garlic cream

47

Chicken/Veal Parmigiano

Topped with house gravy, mozzarella cheese and Romano served with pasta

29/35

Pan Seared Jumbo Sea Scallops

Over a lobster, porcini and Parmigiano risotto with truffle essence

64

Jumbo Shrimp Scampi

Gulf shrimp sauteed in olive oil, blistered grape tomatoes and lemon garlic butter sauce
Served over linguine

39

Rigatoni Alla Norma

Fresh rigatoni, roasted eggplant, caramelized onions and pomodoro sauce
Garnished with a dollop of creamy ricotta

28

Baked Lobster Casserole

Whole 1 ½ lb. lobster, shrimp, scallops and Jumbo Lump Crab with a buttery crumb topping
Served with whipped potatoes and vegetable del giorno

85