

HAPPY VALENTINES DAY 2019

ANTIPASTI

BURRATA CON PARMESAN CHIP & ARUGULA

Creamy fresh mozzarella cheese served with parmesan crisp, caponata and baby arugula tossed with EVOO

POLENTA CON SALSICCE

Polenta topped with crumbled sausage & sauce

GAMBERONI FREDDO

Jumbo Shrimp Cocktail

OSTRICHE ROCKFELLER

Baked fresh Oysters Rockefeller

BRESAOLA E RUCHETTA

Cured Beef over arugula & shaved Parmigiano

OSTRICHE FREDDO

Oysters freshly shucked on the half shell served with cocktail sauce

ZUPPE E INSALATA

L'INNAMORATA

Mix green salad, strawberries, sliced almonds, corn and goat cheese, gentled with raspberry dressing

LA CESARE

The classic "Caesar" salad made with our finest ingredients and homemade croutons

ZUPPA DI GAMBERI

Classic Shrimp Bisque simmering with old world technique and topped with sherry

SECONDI

ARROSTO D' ANITRA

Roasted duck in a raspberry port wine sauce with potato and vegetable

POLLO VALENTINO

Breast of chicken topped with Tomato and fresh Mozzarella, white wine.

CARRE DI ANGELLO

Roasted rack of lamb, rosemary garlic sauce served with potato and vegetable

SURF AND TURF

Prime Filet Mignon and Lobster Tail served with potato and vegetable

LINGUINE RIVIERA

Linguine tossed with Shrimp, Crab meat, clams in diced tomato in oil and garlic. Gluten free available

SALMONE ALLA MOSTARDO

Grilled fillet of Salmon with dijon mustard sauce & drizzled balsamic reduction with potato and vegetable

RIGATONI BOLOGNESE

Rigatoni pasta with our Cenzino classic Bolognese

DENTICE ALLA CENZINO

American Red Snapper all Piastra served with potato and vegetable

DOLCE

TIRAMISU

Give me a lift Tiramisu made lovingly at Cenzino

TORTA DI CIOCCOLATA

Indescribable..decadent chocolate mousse covered in chocolate

NEW YORK CHEESECAKE

Our finest to you

FRUTTI DI BOSCO FLUTE

Mixed berry gelato with a hint of lemon swirled with raspberry sauce

BUON APPETTITO \$95 per person plus tax and gratuity