



Oak Brook

Valentine's Day /2016

Appetizer

JUMBO STONE CRAB -\$21

Chilled Florida stone crab, Dijon honey mustard sauce

BURRATA E SPECK -\$15

Whole milk fresh creamy mozzarella, speck prosciutto, roasted wild wonder tomatoes, toasted baguette

AGNOLOTTI DI ARAGOSTA ~\$24

Maine lobster filled round ravioli tossed in chive pink cream sauce, organic micro greens

LINGUINE CON RAGU DI FUNGHI DI BOSCO ~ \$18

Linguine tossed in wild mushroom ragout, aged pancetta, shaved pecorino

Entrée

SALMONE CON CAVOLO -\$29

Crispy skin Scottish salmon, sauteed baby kale & couscous, vermouth roasted garlic cream sauce

BRANZINO DEL CILE -\$33

Grilled Chilean sea bass & baby eggplant, roasted fresh corn polenta, red & yellow pepper emulsion

BRASATO DI MANZO -\$29

Braised boneless short ribs, mascarpone mashed potato, cabernet sauvignon reduction, fried leeks

MEDAGLIONE DI VITELLO -\$30

Pan-seared veal strip loin medallion, speck prosciutto, braised broccolini, brandy cream sauce

MARE E TERRA ~\$60

Australian lobster tail & 8 oz filet mignon, grilled asparagus, crispy fingerling potato, drawn butter, rosemary demi sauce

TORTA DI PASSIONE ~\$9

chocolate hearts & passion fruit mousse tart, crème anglaise, wild berries



Oak Brook

Valentine's Day /2016

Appetizer

JUMBO STONE CRAB -\$21

Chilled Florida stone crab, Dijon honey mustard sauce

BURRATA E SPECK -\$15

Whole milk fresh creamy mozzarella, speck prosciutto, roasted wild wonder tomatoes, toasted baguette

AGNOLOTTI DI ARAGOSTA ~\$24

Maine lobster filled round ravioli tossed in chive pink cream sauce, organic micro greens

LINGUINE CON RAGU DI FUNGHI DI BOSCO ~ \$18

Linguine tossed in wild mushroom ragout, aged pancetta, shaved pecorino

Entrée

SALMONE CON CAVOLO -\$29

Crispy skin Scottish salmon, sauteed baby kale & couscous, vermouth roasted garlic cream sauce

BRANZINO DEL CILE -\$33

Grilled Chilean sea bass & baby eggplant, roasted fresh corn polenta, red & yellow pepper emulsion

BRASATO DI MANZO -\$29

Braised boneless short ribs, mascarpone mashed potato, cabernet sauvignon reduction, fried leeks

MEDAGLIONE DI VITELLO -\$30

Pan-seared veal strip loin medallion, speck prosciutto, braised broccolini, brandy cream sauce

MARE E TERRA ~\$60

Australian lobster tail & 8 oz filet mignon, grilled asparagus, crispy fingerling potato, drawn butter, rosemary demi sauce

TORTA DI PASSIONE ~\$9

chocolate hearts & passion fruit mousse tart, crème anglaise, wild berries