

Join us for a romantic celebration on...



Saturday, February 14, 2026 Seating from 11:30 am-10:00 pm

Antipasti (choice of one)

Insalata Della Donzella 20.50

A salad of oven-roasted baby red and golden beets, organic arugula, toasted pine-nuts, in a light house-made Caesar dressing topped with fresh fennel.

Zuppa Cupido \$16.50

Plum tomato soup, pureed with sweet onion, celery, and potatoes, finished with julienne organic chives and mascarpone cheese.

Primi (choice of one)

Tortelloni di Zucca \$28.75

Homemade pumpkin and ricotta cheese stuffed tortelloni with mascarpone sauce, sage, and topped with toasted walnuts.

Risotto del Borromeo \$45.75

Imported Arborio rice cooked in a savory crustacean saffron broth with fresh asparagus tips, sea scallops, and finished with imported smoked salmon.

Secondi (choice of one)

Filetto allo Stracchino Amato \$65.00

6-8oz. Filet Mignon pan-seared, finished in the oven with a port reduction sauce, and topped with melted gorgonzola cheese

Branzino alla Brace \$44.75

Half Mediterranean striped ass, marinated in organic rosemary and garlic, grilled and finished with a brush of extra virgin olive oil.

Millefoglie di Vegetali \$28.75

Layers of grilled eggplant, red and yellow bell peppers, green and yellow zucchini, with melted fontina and Grana Padano cheese, baked with tomato sauce, topped with fresh organic basil.

Dolci (choice of one)

Tartufo dell'innamorato \$16.50

Dark chocolate gelato coated with cocoa powder, served on a bed of vanilla cream and chocolate sauce
.Crema di vaniglia \$16.25

Vanilla cream custard topped with your choice of rich caramel sauce or creamy chocolate sauce.

**\$112 per person. Price fixed menu includes 1 choice from each of 4 courses. Tables of 6 or less may order a la carte
Reservations recommended**

No Substitutions No Split Plates 805.237.0600 Paso Robles