

Strega Waterfront

St. Valentines Week 2018

Appetizers

Oysters on the Half Shell

rock shrimp, caviar

Heart Shaped Lobster Ravioli

pink crabmeat sauce

Beef Carpaccio

thinly sliced sirloin, arugula, lemon, tropea onion, capers, shaved parmesan

**Chardonnay, Tom Gore , Alexander Valley, CA. or
Pinot Grigio, Ca Donini, Veneto, IT.**

Entrees

Vegetable Risotto

tuscan blend, wild mushrooms

Grilled Lobster Tail

crab meat stuffing

Roasted Halibut

porcini mushroom risotto with fresh shaved truffles

Filetto

8 oz Filet with lobster risotto & hollandaise sauce

**Cabernet Sauvignon, Hidden Crush, Central Coast, CA. or
Pinot Noir, Soter Vineyards, Planet Oregon, Willamette, OR.**

Dessert

Chef Sal's Tiramisu

espresso soaked lady fingers, fresh mascarpone

Chocolate Mousse Cake

layered cake with chocolate mousse

Prosecco, Gambino, Veneto, IT.

\$95/\$120 with wine pairing

**Consuming raw and undercooked meats, poultry, eggs, seafood or shellfish may increase your risk of a foodborne illness.*

***Before placing your order please inform your server if a person in your party has a food allergy*

****A gratuity of 20% will be added to any parties of 6 or more*