

VALENTINE'S DAY MENU

Dinner 65\$ pp.
(TAX AND GRATUITY ARE NOT INCLUDED)

ANTIPASTI

Ostriche malpeque blue point con vinaigrette al lampone e scalogno
Half dozen malpeque blue point oysters with raspberry and shallots vinaigrette sauce

PRIMI

Risotto alla rapa rossa con capesante rosolate, robiola e fave
Risotto with redbeats sautéed sea scallops, robiola cheese and fava beans

OR

Spaghetti alle vongole e pomodori secchi
Spaghetti with clams and sundried tomatoes in a white wine sauce

SECONDI

Aragosta in salsa bernaut su purè di cavolfiore e baby verza con caviale di salmone e riduzione di Porto
Lobster with bernaut sauce served with cauliflower puree, brussels sprouts served with salmon caviar with Port wine reduction

OR

Agnello in crosta di patate allo zenzero servito con asparagi bianchi e verdi accompagnati da baby pera ripiena di gorgonzola e taleggio
Lamb chops with incensed saffron potato crust with white and green asparagus served with a baby pear stuffed with gorgonzola and taleggio cheese

DOLCI

San Rocco Nutella Cheesecake
Italian style cheesecake with creamy nutella chocolate

OR

Cuore di torta San Rocco
Heart's signature of chocolate cake with coffee, rum, and English tobacco cream

Bicchiere di Prosecco
One glass of Prosecco free



SAN ROCCO
NEW YORK