

# Happy Valentine's Day! 2010

## RISTORANTE FARFALLA

Welcomes Everyone to Its Twelfth  
Season!

### ANTI PASTI FREDDI

CARPACCIO with White & Black Truffles .....	\$12.00
SMOKED NORWEGIAN SALMON with caviar .....	\$12.00
BRAESOLA FLORENTINE Imported Italian Beef Prosciutto .....	\$10.00
TRIS DE VERDURE Hearts of palm, asparagus and homemade roasted peppers .....	\$11.00
AHI TUNA CARPACCIO .....	\$12.00

### ANTI PASTI CALDI

SPLIT PEA SOUP .....	\$5.00
SHRIMP & LOBSTER BISQUE .....	\$6.00
POLENTA with Gorgonzola Cheese.....	\$7.00
CALAMARI FRITTI .....	\$10.00
FUNGHI FARCITI, AL FORNO baked stuffed mushrooms with Jumbo Lump Crab Meat ..	\$10.00

### INSALATA

INSALATA MISTA .....	\$8.00
MOZZARELLA CAPRESE.....	\$10.00
GORGONZOLA SALAD Romaine, Radicchio Cucumber & Tomato with Caesar Dressing ...	\$9.00

### PASTA

BLACK & SAFFRON HOMEMADE FETTUCINE with Maine Lobster, New Zealand Mussels, Shrimp and Clams in a sauce of Garlic, Olive Oil and White Wine.....	\$32.00
HOMEMADE LOBSTER RAVIOLI in a pink cream sauce .....	\$25.00
CAPELLINI MARE E MOUTE Imported Angel Hair with Shrimp Argula, Wild Mushrooms, Garlic & fresh Plum Tomato .....	\$25.00
PAGLIA E FIENO FORESTIERA Homemade Green and Egg Pasta with Imported Italian Porcini Mushrooms, Prosciutto and peas in a cream sauce .....	\$25.00
TAGLIATELLE INTEGRALE PIEMONTESE Homemade Wheat Pasta with fresh Porcini Mushrooms, Homemade meat sauce, with a touch of	

Plum Tomato Sauce ..... \$24.00

**ENTRÉE'S**

MILK-FED RACK OF VEAL with fresh Porcini Mushrooms, Black & White Truffles..... \$32.00  
DOMESTIC RACK OF LAMB with Rosemary and Demi Glace ..... \$30.00  
FILET MIGNON ALLA PEPE VERDE with Green Peppercorns and Demi Glace..... \$32.00  
CHICKEN VALENTINO Breast of Chicken stuffed with Swiss Cheese, Braesola, Shitake  
Mushrooms in a Madeira Wine Sauce ..... \$25.00  
BLACK GROUPER PROVENCALE with fresh diced Tomato, Basil & Shitake Mushrooms  
with Oil & Garlic White Wine Sauce ..... \$32.00  
STUFFED SHRIMP with Jumbo Lump Crabmeat in a Bechamel Sauce ..... \$29.00  
VEAL MICHAELANGELO Scaloppini of Veal with Asparagus, Slice Tomato & fresh  
Mozzarella in a Butter & White Wine Sauce..... \$25.00  
CHILLIAN SEA BASS AL ROSMARINO with Black Olives, Rosemary, Garlic and White  
Wine Sauce..... \$30.00  
LANGOSTINE AMALFITANE sautéed baby New Zealand Lobster in a Garlic and  
Brandy Sauce..... \$31.00

**Chef/Owner**  
**Michael Fattah**

BON APPETITO