

AMUSE BOUCHE

MINI QUICHE LORRAINE AU CAVIAR

FRENCH TARTE AND OSETRA CAVIAR



(Choice of)

SEARED SEA SCALLOPS

SERVED ON A CHICKPEAS PUREE, TOPPED WITH BLACK TRUFFLE

VITELLO TONNATO

THINLY SLICED ROASTED VEAL, ARUGULA SALAD, CAPPERS TUNA SAUCE

BUFFALO MOZZARELLA & PROSCIUTTO

FRESH ITALIAN BUFFALO MOZZARELLA WITH 24 MONTHS AGED PROSCIUTTO DI PARMA

MUSHROOM SALAD

BABY ARUGULA, LEMON DRESSING SHAVED PARMESAN, PARSLEY

MAIN COURSE

(Choice of

TAGLIOLINI AL TARTUFO NERO DI NORCIA

HOMEMADE PAST WITH FRESH BLACK TRUFFLE AND PARMESAN CHEESE

HALIBUT ALLA LIVORNESE

SAUTEED IN TOMATO CAPERS AND OLIVES SAUCE SERVED WITH GRILLED ASPARAGUS

MADAGASCAR JUMBO PRAWNS

GRILLED AT PERFECTION WITH SAUTEED BROCCOLI RAPINI

FILET MIGNON ROSSINI STYLE

TOPPED WITH FOIE GRAS SERVED WITH ASPARAGUS

DESSERT

(Choice of)

RED HEART CHOCOLATE MOUSSE

CHOCOLATE, MASCARPONE MOUSSE, BERRIES
AND CREAMY HAZELNUT

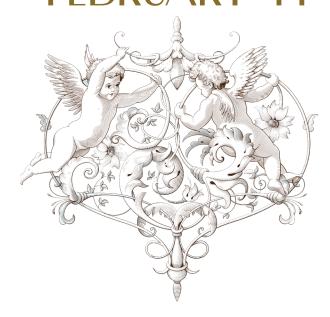
WILD BERRY PANNA COTTA

VANILLA, CREAM & WILD BERRIES

*PRICE IS EXCLUSIVE OF BEVERAGES ON CONSUMPTION, *CONSUMER ADVISORY



VALENTINE'S FFBRUARY 14



\$175 OUTDOOR/INDOOR INCLUDES GLASS of POMMERY ROSE

Executive Chef VALTER MANCINI

RESERVATIONS

www.opentable.com/giannis (T) 786.485.2200 www.vmmiamibeach.com/giannis info@vmmiamibeach.com

