



**STELLA ALPINA OSTERIA  
~HAPPY VALENTINE'S DAY~**

**PILLOWS OF LOVE**

**DOMAINE CARNEROS BRUT ROSE**

**TRUFFLE STUFFED GNOCCHI TOSSED IN A BROWN BUTTER AND SAGE SAUCE**

**INSALATA VALENTINO**

**PEJU SAUVIGNON BLANC, NAPA VALLEY**

**BUTTER LETTUCE, MANDARINO ORANGES, PISTACHIO CRUSTED GOAT CHEESE  
CITRUS VINAIGRETTE**

**SECONDI**

**HALL CABERNET SAUVIGNON, NAPA VALLEY**

*CHOICE OF 5 ENTREES:*

**BRACIOLA DI MAIALE AL MARSALA**

**HERB CRUSTED PORK CHOP, MARSALA WINE REDUCTION  
POLENTA CAKE & GREEN BEANS**

**FILETTO DELL'AMORE**

**PAN ROASTED FILET MIGNON. PORCINI MUSHROOM & TRUFFLE REDUCTION  
TRUFFLED MASHED POTATO**

**KING SALMONE PICCATA**

**PAN ROASTED KING SALMON, LEMON CAPER BUTTER SAUCE  
POTATO GRATIN**

**RISOTTO AL TARTUFO**

**BLACK TRUFFLE RISOTTO WITH GRILLED PRAWNS AND ASPARAGUS TIPS  
(VEGETARIAN OPTION)**

**RAVIOLI AMORE MIO**

**SPINACH AND RICOTTA CHEESE STUFFED RAVIOLI  
CREAMY TOMATO AND BASIL SAUCE**

**SMOOCH....**

**SPECIAL VALENTINE DESSERTS**

***4-COURSE DINNER, \$85. PER PERSON***

**OPTIONAL WINE PAIRING: \$30. PER PERSON (THREE 3OZ. POURS)**