

Buon San Valentino

Antipasti

Polpette di Melanzane

Our famous eggplant balls served with tomato sauce and grated cheese

Lattuga Farcita

Boston bibb lettuce, goat cheese, cranberries, apples and roasted cashews with a honey dijon mustard apple cider vinaigrette

Baked French Kiss Oysters ½ Doz. – 1 Doz.

From Prince Edward Island, topped with chipotle sauce, spinach, Monterey Jack-Cheddar cheese fresh lime

Frittura Mista

Fried calamari, shrimp, scallops,

Clams Casino

Baked clams stuffed with bacon, sundried tomatoes, bell peppers, served in a white wine butter sauce

Burrata Barese

Creamy mozzarella, grilled hot coppa, roasted peppers, shaved pecorino romano

(Some items may change due to market availability)

4% DISCOUNT ON CASH PAYMENT

Piatti di Portata

Risotto di San Valentino

36 months aged, imported rice, roasted beets puree, pan seared fresh bay scallops, stracciatella and granulated roasted pistachio

Ravioli di San Valentino

Homemade ravioli, filled with sea scallops, served with olives, blood oranges, tomato confit in a saffron sauce

Fettuccini alla Bolognese

Homemade pasta, served with meat sauce, parmigiano reggiano

Busiate Pesto Trapanese

Imported Sicilian pasta served with a traditional sicilian pesto made with almonds, basil, tomato, garlic and pecorino romano

Costata di Manzo Bresada

Braised short ribs served with homemade gnocchi

Costata di Agnello

½ rack of lamb chops, served with roasted brussels sprouts, butternut squash in a maple syrup rosemary glaze

Grilled Skirt Steak

Served with smashed potatoes, sauteed string beans and balsamic glaze

Organic Salmon

Pan seared served over spinach risotto with pomegranate glaze

Chilean Sea Bass

Served with sweet potatoes-chorizo hash, sauteed spinach, butter miso sauce

Sexy Surf & Turf

Prime New York strip steak medallion, pan seared sea scallops, served with a Manhattan sauce

Buon Appetito

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