

valentine's day

\$60 PER PERSON (tax and gratuity included)

THREE COURSE DINNER | INCLUDES ONE GLASS OF CHAMPAGNE PER PERSON

appetizer

choice of one

Deviled Eggs

with Smoked Trout & Tobiko

Cold Antipasti

imported meats & cheeses (serves two)

Shrimp Cocktail

with house made cocktail sauce

Foie Gras Terrine

"liver and onions" with balsamic cippolini onions

Caprese Salad

mozzarella, tomato, basil and roasted red peppers

Arancini

risotto filled with beef and cheese

Mushroom Polenta

creamy polenta topped with roasted mushrooms "truffle scented"

House Salad

romaine, onion and tomato in our house vinaigrette

Prosciutto & Melon

thinly sliced melon and prosciutto with local honey and pistachios

Eggplant Rollatini

filled with seasoned ricotta, topped with our house marinara, mozzarella and baked

Fried Calamari

golden crispy tender rings and tentacles

Escargot

snails w/ roasted garlic, parsley & brown butter in a puff pastry

Longhot Peppers

served with sliced potatoes

Beet Salad

beets, green apple, baby spinach and toasted pine nuts with a shallot cabernet vinaigrette

main course

choice of one

*Entrees served with saffron mashed potatoes and mixed vegetables

Scallops*

bacon champagne cream sauce

Chicken Ortolano

chicken cutlet over tomato bruschetta topped with baby arugula and shaved parmesan

Pork Chop*

grilled with apple mustardo

Lobster Fra Diavolo*

lobster tail in a spicy red marinara sauce

Sole Francese*

lemon butter white wine sauce

Lobster Ravioli

served in a cognac shellfish cream sauce

Seafood Risotto

Shrimp, scallops, lump crab and chives

Salmon*

mustard grain pinot grigio white wine sauce

Bronzino*

lemon white wine sauce

Vegetable Tart

roasted zucchini and tomato in a puff pastry topped with prosecco sauce

Duck Breast*

cherry orange glaze

NY Strip Loin*

grilled with roasted garlic and herb butter

Fettuccini with Salmon

house made spinach Fettuccini in a pink cream sauce with pieces of salmon

Shrimp Parmesan*

breaded shrimp with marinara and mozzarella

dessert

choice of one

Chocolate Mousse Bomb

topped with a peanut caramel sauce

Red Velvet Cake

topped with spicy chocolate fudge

Cannoli

regular or chocolate covered

Bananas Foster

caramelized bananas with rum over vanilla gelato

kids \$20*

choice of one + one dessert
from menu or cupcake
from the bakery



Mini Cheese Ravioli

Chicken Tenders w/ Fries

Spaghetti & Meatballs

Grilled Cheese w/ fries

Penne with butter

Pizza