

Valentines Day 2022
\$65 per person not including tax and gratuity
Please ask about gluten free and vegetarian options

Antipasti, select 1

Arancini
Fried risotto balls with smoked mozzarella with marinara and pesto

Baked Oysters
With leeks, parmesan and bacon

Burrata Caprese
With roasted tomatoes and balsamic glaze

Blackened Shrimp and Scallops
Over grilled polenta with a red pepper sauce

Charcuterie for 2
Chef's selection of cured meats, Italian cheeses

Insalata, select 1

Arugula
Baby arugula with truffle oil and marcona almonds tossed with fresh parmesan

Artican
Baby mix lettuce with pears, goat cheese and dried cherries tossed in a pear balsamic dressing

Primi, select 1

Veal Chop
Grilled and served with roasted potatoes and green beans

Champagne Risotto
Shrimp, scallops and crabmeat with a champagne cream sauce

Lobster Adriatico
Fresh Maine lobster tossed with peas and tomatoes in a saffron cream sauce

Beef Napoleon
Filet medallions layered with crispy potatoes over baby spinach in a mushroom gorgonzola cream sauce

Grilled Halibut
Over spaghetti tossed with garlic and EVOO with heirloom tomatoes with a pesto drizzle

Braised Beef and Veal Torricelli
with spicy marinara sauce

Dolci, select 1

Heart-Shaped Berry Tart

Chocolate Mousse with strawberries

Dark Chocolate dipped cannoli with pistachio cream