



Buon San Valentino

Antipasti

Bietola & Funghi

roasted beets, organic baby arugula, goat cheese, marinated mixed wild mushrooms

Lattuga Farcita

bibb lettuce, roasted cashes, dried cranberries, apple, goat cheese - apple cider honey dijon dressing

Lover's River Oysters

½ Doz. – 1 Doz.

*have a full and supple meat with a medium salinity and a clean slightly sweet finish
From Acadian Peninsula of New Brunswick Canada*

Burrata & Prosciutto

imported creamy mozzarella, sliced imported prosciutto, organic baby arugula, shaved parmigiano

Shrimp & Crab

jumbo wild shrimp, jumbo crab meat, kimchi slaw and chips

Pulpo Arrostito

grilled octopus served with potato-cannellini beans-celery-red onion-lemon-evo, salad

****Please inform the staff of any allergy restrictions****

***WE RECOMMEND TASTING THE DISH FIRST BEFORE ADDING EXTRA CONDIMENTS.
ADDING CHEESE, BLACK PEPPER OR SALT CAN MANIPULATE THE FLAVOR OF THE DISH ITSELF.***

4% DISCOUNT ON CASH PAYMENT

Piatti di Portata

Ravioli di San Valentino

lobster, potato and ricotta ravioli, served with a lobster/saffron sauce

Timballo di Riso

baked rice with meat sauce, green peas, fontina, smoked mozzarella, boiled egg

Tagliatelle with Chicken Ragu

homemade ricotta and eggs pasta, chicken ragu topped with shredded ricotta salata

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 creamy parmigiano polenta

Chicken Uva Rossa

pan fried chicken cutlet, topped with grapes, cranberries and figs in a sweet and sour port wine sauce

Grilled Skirt Steak

served with smashed potatoes, sauteed string beans and balsamic glaze

Chilian Sea Bass

served with potatoes-chorizo hash, sauteed spinach and miso butter sauce

Sexy Surf & Turf

Prime NY strip steak medallions and sea scallops with a cherry- bourbon sauce

Local Wild Fluke

pan seared in egg butter, served with semolina gnocchi in a caper-white wine lemon sauce

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