



Valentine's Menu

3 Course Menu - \$115pp

Includes Complimentary Glass of Prosecco

(excluding tax, gratuities and beverages)

Available Friday, February 13 – Sunday, February 15

Saturday, Feb 14th service will ONLY feature our Valentine's Menus

Seasonal Bruschetta

1st Course

Choice of one:

Lobster Bisque - Lobster, Sweet Pepper Conserva, Tomato

Pappardelle - Homemade Wide Noodles, Duck Ragù, Parmigiano

Gnocchi - Homemade Pillows of Potato & Ricotta Gnocchi, Pomodoro Sauce, Basil

Caesar - Romaine, Crouton, Classic Caesar Dressing

Pear Salad - Field Greens, Poached Pear, Italian Goat's Cheese Black Walnuts, Pear-Moscato Vinaigrette

Oysters - Pan-Fried Oysters over Leek Remoulade, Creme Fraiche, Chives

Eggplant Parmigiana - Eggplant, San Marzano, Mozzarella, Basil, Parmigiano

Escargots - Sautéed in Extra Virgin Olive Oil, Butter, Tomato, Red Pepper Flake, Garlic Crostini

Burrata - Housemade Cow's Milk Burrata, Roasted Baby Beets, Blood Orange, Sicilian Pistachio

2nd Course

Choice of one:

Rigatoni - Beef & Veal Bolognese, Smoked Mozzarella

Lobster Ravioli - Homemade Ravioli filled with Lobster & Ricotta, Lobster Sauce

Pasta Mista – Penne Pomodoro, Gnocchi Tartufo, Ricotta Agnolotti in Spinach Sauce

N.Y. Strip - Grilled 10oz Strip Steak, Mushroom Conserva, Beef Sugo

King Salmon - Roasted Beet, Fennel, Celery Root Puree, Citrus Beurre Blanc

Veal alla Pizzaiola - Milk-Fed Veal Loin, San Marzano Pomodoro, Garlic Confit, Oregano, Olive Oil, Broccoli Rabe

Braciola - Rolled Pennsylvania Veal Skirt Steak, Prosciutto, Beef & San Marzano Tomato Ragù
Broccoli Rabe, Parmigiano

3rd Course

Choice of one:

Fresh Mixed Berries – Chantilly Cream

Ricotta Cake – Ricotta Cake, Poached Berries, Vanilla Gelato

Tiramisu – Mascarpone, Spongecake, Coffee Ice Cream, Espresso Crema

Cheesecake – Seasonal Preparation

Chocolate Cake – Chocolate Cake, Toasted Hazelnuts, Chocolate Gelato, Chocolate Butter Cream
Toasted Italian Meringue