

H A P P Y Valentine's Day



Appetizers

FIG FLATBREAD 18

Fig, crumbled goat cheese, arugula, balsamic glaze, prosciutto

ARANCINI 16

Risotto, ground beef, prosciutto and peas, lightly breaded, pan fried, served with marinara

SHRIMP COCKTAIL (6) 20

Jumbo shrimp served with spicy cocktail sauce

BURRATA ASPARAGUS PROSCIUTTO 18

Burrata, grilled asparagus, prosciutto

STUFFED PORTABELLA 15

Stuffed with our vegetable crab meat stuffing, served in a mushroom demi glaze

FRIED CALAMARI 16

Sliced cherry peppers, pan fried, served with aioli and marinara

EGGPLANT ROLLATINI 15

Fried eggplant rolled in fresh ricotta and San Marzano tomato

CRISPY BRUSSELS SPROUTS 14

Brussels sprouts, crispy smoked bacon, toasted pumpkin seeds, sea salt, garlic, aioli

PRINCE EDWARD ISLAND MUSSELS 16

Mussels, chopped tomato, celery, garlic, scallions, butter, wine, dijon, cream, served with crostini

NOTE: Please notify your server of any food allergies prior to ordering.

Valentine's Day Special

ALL ENTRÉES ARE SERVED WITH YOUR CHOICE OF SOUP OR SALAD

PASTA FAGIOLI

CAESAR
GREEK

GARDEN
MIXED GREENS

PARMIGIANA (CHICKEN 32 / VEAL 34)

Breaded and topped with mozzarella cheese, marinara served with choice of fresh rigatoni, pappardelle or fettuccini

MILANESE (CHICKEN 36 / VEAL 38)

Lightly breaded parmesan & panko crusted, pan fried, served with one of the following choices:

Caprese Arugula salad Angel hair with garlic and oil Crazy mac & cheese

MARSALA (CHICKEN 32 / VEAL 34)

Mushrooms, prosciutto, Marsala wine, served with potato & vegetable or over angel hair

CHICKEN BRACIOLETTINE 36

Chicken breast stuffed with prosciutto, fontina, pan seared with oyster portobella and button mushroom
Served with yukon mashed potato and sautéed green beans

VEAL CHOP GUISEPPINA 46

Panko crusted chop, pan fried, topped with Garganelli vodka sauce and burrata

VEAL CHOP SALTIMBOCCA 46

Rib chop pan seared topped with prosciutto and fontina tri mushroom port wine demi glacé, served with porcini mushroom risotto

FETTUCCINI CARBONARA 32

Spinach, prosciutto, smoked bacon, peas, Romano, light cream, fresh pasta, topped with a fried egg

(ADD GRILLED CHICKEN 8 / ADD GRILLED SHRIMP 10)

CIOPPINO PESCATORE 45

Lobster, shrimp, scallops, mussels, clams, cod, and calamari, in a spicy plum tomato broth, served over angel hair with homemade crostini

AMALFI 42

Lobster, shrimp, quahogs, fresh minced clams, Calabrian chile, crushed San Marzano tomato in a red clam sauce with homemade fettuccine

BAKED SEAFOOD CASSEROLE 38

Shrimp, scallops, cod, and lobster, topped with vegetable & homemade crab meat stuffing, served with potato & vegetable

PAPPARDELLE ABRUZZESE 38

Lobster, shrimp, scallops, asparagus, snow peas, broccoli, spinach, sun-dried tomato, in a light cream sauce with fresh pappardelle pasta

CRAB CRUSTED COD 34

Crab crusted stuffing served with potato and vegetable

CRISPY SALMON WITH WILD RICE 36

Fire kissed salmon topped with Heirloom tomato, cucumber, arugula and lemon vinaigrette, served with wild rice

SURF & TURF 40

Wood grilled tenderloin tips & Shrimp scampi over linguini (shrimp, cherry tomato, garlic, fresh spinach, lemon zest, romano, soft ricotta, fresh parsley)

LAMB SHANK 38

Simmered to perfection, served with mushroom risotto and side of green beans

SHORT RIB MASHED 38

Braised short rib in a mushroom demi, served with crispy Brussels spouts and mashed potato

LOBSTER MAC & CHEESE 36

Made with four cheeses, lobster, cavatappi pasta, topped with panko and oven baked

Deserts

TIRA MI SU 10

LIMONCELLO 10

CHOCOLATE LAVA 10

CREME BRULEE 10

MAMMA'S CHEESECAKE 10

SWEETHEART SAMPLER 15

Tira Mi Su, Creme Brulee, Mini Lava Biscotti

CONSUMER ADVISORY WARNING FOR RAW FOODS

IN COMPLIANCE WITH THE DEPARTMENT OF PUBLIC HEALTH, WE ADVISE THAT EATING
RAW OR UNCOOKED MEAT, POULTRY, OR SEAFOOD POSES A RISK TO YOUR HEALTH

02/14/26



Specialty Drinks

STRAWBERRY ROSE MOJITO 13

Bacardi silver rum, fresh muddled strawberries, mint, lime and rose syrup. Fresh mint and rose petals.

AMOR PICANTE 13

Jalapeno infused tequila, watermelon pucker, cointreau, fresh sour and muddled Jalapeno and watermelon. Tajin rim.

STRAWBERRY SHORTCAKE MARTINI 13

Vanilla vodka, amaretto, white chocolate liqueur and strawberry puree. Crushed shortbread rim.

CHOCOLATE ESPRESSO MARTINI 13

Selvarey chocolate rum, Mr. black cold brew coffee liqueur, chocolate cream liqueur and fresh brewed espresso.

SPARKLING PINK MIMOSA 11

Grapefruit Juice, raspberry puree and santa margherita sparkling rosé.

ANTIQUE ROSE 13

Empress 1908 Gin, elderflower liqueur, fresh lemon juice, tonic water, rose petals.

MANGO OLD FASHIONED 13

Bulleit bourbon, mango puree, muddled orange, cherry and bitters.

POMEGRANATE MARTINI 12

Absolut citron, pomegranate liqueur, fresh lime and simple syrup, Lemon twist.

CHAMBORD ROYALE 11

Chambord black raspberry liqueur, topped with prosecco and berries.

SWEETHEART SANGRIA 10

Fruity concoction of red or white wine, liqueurs and fresh juices.

RASPBERRY LEMON DROP 12

Stoli razberi vodka, limoncello, raspberry puree, fresh lemon.

