

# H A P P Y Valentine's Day



## *Appetizers*

### ANTIPASTO 19

*Italian cheese, sopresatta, tri-olive, prosciutto, salami*

### SHRIMP COCKTAIL (6) 20

*Jumbo shrimp served with spicy cocktail sauce*

### FLATBREAD CAPRESE 18

*Flatbread, evoo, garlic, tomato, burrata mozzarella, roasted peppers, 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*

### STUFFIES 17

*Jumbo quahogs filled with vegetable crab stuffing*

### 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  
CLAM CHOWDER

CAESAR  
GREEK

GARDEN  
MIX GREEN

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 buratta*

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 plum 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*

BAKED 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, cavetapi pasta, topped with panko and oven baked*

## Desserts

TIRA MI SU 10  
LIMONCELLO 10  
CHOCOLATE LAVA 10  
CREME BRULEE 10

MAMMAS 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



# 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.

## 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.

