

# Happy Valentine's Day

THANK YOU FOR CELEBRATING WITH US!

Service begins at 4pm

## To Start

### CHEF CHARCUTERIE BOARD \$15

Chef's selection of artisan meats and cheeses + seasonal accompaniments

### FRITTO MISTO \$15

Fried calamari + fried shrimp + house spicy marinara

### BRUSCHETTA POMINI \$10

Marinated herb cherry tomatoes + olive oil

### BRUSCHETTA PESTO \$10

Sliced tomatoes + fresh mozzarella + basil pesto + balsamic reduction

### CAPRESE \$14

Organic heirloom tomatoes + fresh mozzarella + basil pesto + balsamic reduction

### CRAB CAKES \$14

Lump crab meat + panko breading + red pepper aioli

### ROASTED TOMATO BASIL SOUP \$7

San Marzano tomatoes + basil + a touch of cream

## Organic Green's

### CEASAR \$10

Romaine lettuce + shaved parmigiano + herb crostini + house ceasar dressing

### SPINACI \$12

Organic baby spinach + crispy prosciutto + heirloom cherry tomatoes + fresh strawberries + goat cheese + balsamic dressing

### PERA \$12

Field greens + anjou pears + cherry tomatoes + gorgonzola + candied walnuts + roasted garlic vinaigrette

## Land

### POLLO MARSALA \$22

Grilled free-range chicken breast + forest mushrooms + marsala sauce

[served with fingerling potatoes + baby carrots + broccolini]

### POLLO PARMIGIANA \$24

Pan-fried chicken breast + pomodoro sauce + fresh mozzarella

[served with fingerling potatoes + baby carrots + broccolini]

### FILET MIGNON [OSCAR STYLE] \$35

8oz Filet mignon + topped with crabmeat + béarnaise sauce + roasted garlic mashed potatoes + grilled asparagus

### NEW ZEALAND LAMB CHOPS \$30

Grilled lamb chops + rosemary sauce + broccolini + roasted potatoes + organic baby carrots

### LAMB SHANK \$22

Ossobuco style + roasted garlic mashed potatoes

## Sea

### CIOPPINO \$22

Abruzzi style seafood stew + lobster tomato broth + herb crostini

### BLACKENED SALMON \$24

Served with charred lemon + grilled asparagus + baby carrots + fingerling potatoes

### CHILEAN SEA-BASS \$35

Mediterranean style + capers + cherry tomatoes + olives + tomato reduction + organic baby carrots + broccolini + fingerling potatoes

### SESAME CRUSTED AHI TUNA \$30

Seared ahi tuna + mango salsa + wasabi avocado aioli + grilled asparagus

### LOBSTER TAIL FETTUCCINE \$40

Baked lobster tail + clams + mussels + served with fettuccine marinara

### SURF & TURF \$55

Filet Mignon + Baked lobster tail + herb butter + baby carrots + broccolini + fingerling potatoes

## Pasta

[gluten free available \$3]

### SEAFOOD FETTUCCINE \$21

Mussels + manila clams + shrimp + calamari + fish + spicy tomato sauce

### LINGUINE GAMBERI \$20

Shrimp + Sicilian pistachio pesto cream sauce

### LINGUINE PICCATA \$18

Grilled chicken + wild mushrooms + lemon butter caper sauce

### FETTUCCINE PRIMAVERA \$16

Artichokes + tomatoes + zucchini + spinach + green onions + light tomato sauce

### SPAGHETTI & MEATBALLS \$15

Pomodoro sauce + house-made beef meatballs

### PENNE MICHELANGELO \$18

Grilled chicken + sun-dried tomatoes + cherry tomatoes + brandy cream sauce

### LASAGNA BOLOGNESE \$18

Homemade pasta + béchamel + ricotta cheese + meat sauce + brick oven baked to order

### SHORT RIB PAPPARDELLE \$24

Grass-fed braised beef short rib + pappardelle

### LOBSTER RAVIOLI \$24

Stuffed ravioli with fresh lobster meat + pink vodka sauce