

Valentine's Day Menu

Zuppa

Mixed Seafood Bisque or Corn Chowder 7

Appetizers

Lobster and Crab Cake- Pan seared, over a fresh mango salsa, topped off with a chipotle aioli. 13

Ostriche al Forno- Oysters Rockefeller style, baked with Parmigiana Regiano, chardonnay cream, crispy bacon and onions. 15

Burrata Caprese- Fresh Burrata Mozzarella, over sliced heirloom tomatoes, fresh arugula, speck, and finished off with a white truffle oil. 14

Insalata

Carpaccio Di Marzo- Thin sliced raw beef filet, garnished with capers, sweet onions, shaved parmigiana and house made lemon vinaigrette. 13

Fig Salad- Romaine lettuce, with fresh Gorgonzola cheese, mixed berries, almonds, fresh figs, topped off with an orange vinaigrette. 12

Entrée

Cioppino- Fresh seasonal mussels, clams, jumbo shrimp, calamari, scallops, sautéed with garlic in a zesty tomato sauce.

27

Tortelloni Giati Asparagus- Tortelloni pasta mixed with mushrooms, asparagus, tomatoes in a fresh garlic white wine sauce.

19

Paccheri Bolognese- Paccheri pasta in a house made spare rib meat sauce with filet tips.

21

Veal Carciofi- Tender veal medallions sautéed in a lemon butter sauce mixed in with artichokes, oyster mushrooms and capers.

20

Australian Lamb Chops- Grilled then baked to perfection, topped off with a sweet fig port wine reduction.

28

Surf + Turf- 6oz Filet Mignon grilled to perfection along with a 6oz lobster tail baked and sided with drawn butter. 40

Norwegian Halibut- Fresh halibut, fire roasted and topped with cherry tomatoes over a cannellini bean ragout.

27

Dessert is an Ala Carte limited tray

