



# Valentine's Day Menu



## PRIMI

**Lobster Bisque**  
rich and flavorful 9

**Radichio Fresca**  
radicchio and garden greens tossed with beets, candied walnuts and mandarin wedges with gorgonzola and honey-raspberry vinaigrette 11

**Antipasto Fresca**  
assortment of peppers, olives, fresh mozzarella, provolone, prosciutto, soppressata and grilled zucchini drizzled with XVOO 17

**Shrimp and Crab Cocktail**  
Jumbo shrimp and lump crab with tangy cocktail sauce and lemon 18

**Frutta di Mare**  
fresh cold salad of scallops, shrimp, calamari and mussels tossed in lemon and XVOO 12

**Stuffed Peppers**  
sweet baby peppers stuffed with spinach, garlic and ricotta topped with fresh mozzarella drizzled with XVOO 10

**Shrimp & Scallops Arancia**  
shrimp and scallops over bed of spinach with citrus mandarin sauce 12

**Flat Bread di Napoli**  
flat bread pizza with artichoke hearts, red peppers, calamata olives, prosciutto, garlic and provolone drizzled with XVOO 9

## ENTREES

**Manzo e Gamberri**  
grilled angus filet topped with a garlicky shrimp scampi served with parmigiano-garlic dusted potatoes and grilled asparagus 36

**Salmone Sweet n' Sassy**  
salmon filet finished with a sweet and spicy glaze served over mashed potatoes with garlicky spinach sauté 26

**Vitello alla Griglia**  
grilled center cut veal chop served over our house-made polenta with grilled asparagus 37

**Osso Buco di Bacco**  
braised pork shank with a creamy risotto and peas, finished with a hearty demi-glaze 29

**Cannelloni di Mare**  
house-made cannelloni stuffed with lobster and shrimp topped with our seafood rose sauce 25

**Agnello Rosemarino**  
parmigiano-rosemary crusted rack of lamb finished with a Cabernet reduction served with parmigiano-garlic dusted potatoes and sauté broccoli rabe 35

**Paccheri Genovese**  
large rigatoni tossed with a beef stock Genovese sauce with braised short rib of beef 26

**Pollo Carciofi**  
sautéed in white wine lemon broth with prosciutto, artichoke hearts, grape tomatoes and capers topped with melted provolone 24

**Spigola**  
roasted sea bass filet finished in a garlic-butter over spinach sauté 31

**Vitello Saltimbocca**  
saute of veal medallions with prosciutto, sage and fontina cheese in a rich marsala mushroom sauce served with potato croquette 24