



Valentine's Day

primi

BUTTERNUT SQUASH BISQUE

12

CAESAR ALLA BACCO

ROMAINE | ROASTED RED PEPPERS | CROUTONS
CAESAR DRESSING | HOUSE-MADE PARMIGIANO CHEESE
BOWL | SHAVED PARMIGIANO REGGIANO

15

RADICCHIO FRESCA

RADICCHIO | SPRING MIX | BEETS | CANDIED WALNUTS
MANDARIN WEDGES | GORGONZOLA | HONEY-RASPBERRY
VINAIGRETTE

16

STUFFED PEPPERS

SWEET BABY PEPPERS | SPINACH | GARLIC | RICOTTA
FRESH MOZZARELLA | XVOO

17

EGGPLANT NAPOLEON

FRANCESE STYLE | CRABMEAT | FRESH MOZZARELLA
ROSA SAUCE

18

SHRIMP & CRAB COCKTAIL

JUMBO SHRIMP | LUMP CRABMEAT
TANGY COCKTAIL SAUCE | LEMON WEDGE

24

entree

POLLO SAN VALENTINO

SAUTÉED CHICKEN BREAST | BRANDY CREAM SAUCE
MUSHROOMS | CREAMY RISOTTO

30

VITELLO SALTIMBOCCA

SAUTÉED VEAL MEDALLIONS | PROSCIUTTO | SAGE
FONTINA CHEESE | MUSHROOM MARSALA SAUCE
PARMIGIANO-GARLIC DUSTED POTATOES

34

OSSO BUCO DI BACCO

BRAISED PORK SHANK | CREAMY RISOTTO
PEAS | DEMI-GLAZE

42

PESCE DI GIORNO

ROASTED COD FILET | GARLIC BUTTER SAUCE | SPINACH

38

PACCHERI GENOVESE

BRAISED SHORT RIB OF BEEF | LARGE RIGATONI
BEEF BROTH | PARMIGIANO

30

SWEET N' SASSY SALMON

SWEET N' SPICY GLAZE | MASHED POTATOES
SPINACH SAUTÉ

32

MANZO E GAMBERI

GRILLED ANGUS FILET | SHRIMP SCAMPI | PARMIGIANO-
GARLIC DUSTED POTATOES | ASPARAGUS

46

AGNELLO PISTACHIO

PISTACHIO CRUSTED RACK OF LAMB | APRICOT
BALSAMIC-REDUCTION | PARMIGIANO-GARLIC DUSTED
POTATOES | SAUTÉED BROCCOLI RABE

44