

Chef's Specials

Valentine's Day 2018

Drink Specials

Sicilian Love

Don Q Coconut Rum, Aperol, Raspberry Puree, and Cranberry Juice; Served on the Rocks 10.95

The Flirty-Fizz

Fragola Strawberry Liqueur, Amaretto di Saronno, and Prosecco; Served in a Champagne Flute 11.95

Sweet Heart

Muddled Cherries and Jalapenos, Malfy Citrus Gin from Moncalieri, St. Elder Elderflower Liqueur, Lemon Juice; Served Straight Up 12.95

Appetizer

Crab Cakes

Jumbo lump crab cakes; Served with lemon caper aioli and pickled onions 14.95

Crostini

Creamy brie cheese served over grilled Tuscan bread with orange marmellata 10.95

Salad

Grilled Romaine Salad

Grilled romaine lettuce, grilled strawberries, goat cheese, and crushed hazelnuts; Served with a balsamic strawberry dressing 11.95

Entrées

Pollo Limone

Pan-seared chicken cutlet, fresh lemon, thin artichokes, peas, and orzo pasta; with a light cream sauce 24.95

Costolette di Agnello

Grilled rack of lamb brushed with a grain mustard ramolaccio; Served with broccoli rabe and creamy polenta 34.95

Pan-Seared Sea Scallops

Spicy red pepper cream sauce, roasted asparagus and watermelon radish; Served over a creamy parmesan risotto 28.95

Land and Sea

Rosemary and sea salt encrusted 8 oz Center cut filet mignon; Served with a butter-poached lobster tail and parmesan risotto and grilled white asparagus 38.95

Pan-Seared Halibut Filet

Served over spaghetti, tossed with pistachios in a toasted hazelnut oil 26.95

Dessert

Layers of Love

Rich red velvet cake layered with a cream cheese frosting and dipped in chocolate ganache 12.95

Before placing your order, please inform your server if a person in your party has a food allergy.