

Valentines Day Menu

Primi

Zuppa di Matrimonio

classic Italian wedding soup with polpetinis, pasta, and spinach all mixed with fresh chicken stock.

Melanzane Napolitano

chilled julienned eggplant, capers, sweet onion, sun dried tomato, and goat cheese.

Spinachi al Cesare

baby spinach, tomato, roasted pine nuts, Bermuda Onion, goat cheese and pancetta tossed with our homemade Caesar dressing.

Calamari Fritti

lightly fried & served with piquant marinara sauce.

Principale

Costoletta di Vitello

16oz. bone-in veal chop grilled to perfection and finished with an aromatic sage sauce. Served with pasta and seasonal vegetables.

Seabass Campagnolo

fresh seabass sautéed with diced tomato, shitake mushrooms, roasted garlic, and asparagus in a light marinara sauce.
Served over rigatoni pasta

Risotto Primavera

Italian rice sautéed with white wine, garlic, olive oil, fresh diced tomato, asparagus, broccoli, baby carrots and zucchini.

Polpette Lasagna

pasta sheets layered with our one-of-a-kind chicken meatballs, ricotta & mozzarella cheese then topped with marinara sauce.

Cioppino Bianco

4oz Maine lobster tail, scallops, shrimp, mussels, and clams sautéed with white wine Brodetto sauce, then served over linguini.

Filet Mignon Pizzaiola

grilled filet mignon topped with bell peppers, onion and marinara. Served with pasta and seasonal vegetables.

Dolce

Tiramisu

espresso soaked ladyfingers layered with mascarpone cheese and fresh whipped cream.

Limoncello Raspberry Cake

layers of limoncello soaked sponge cake filled with lemon cream and raspberry marmalade.

Chocolate Covered Strawberries

served with fresh whipped cream.

Sorbetto Duetto

fresh mango sorbet paired with blackberry cabernet sorbet.