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antipasti:

FRIED CALAMARI - SQUID RINGS LIGHTLY BREADED, FRIED, AND SERVED WITH A SIDE OF OUR HOUSE MARINARA SAUCE 23 ADD MANGO CHILI SAUCE +3

EGGPLANT STACKS - FRIED EGGPLANT RINGS LAYERED WITH FRESH MOZZARELLA, ROASTED RED PEPPERS, SPINACH, PESTO SAUCE, AND DRIZZLED WITH BALSAMIC GLAZE, GARLIC, AND OIL 21

MOZZARELLA CAPRESE - FRESH MOZZARELLA, ROASTED RED PEPPERS, GRAPE TOMATOES, ROSE SHAPED SOPRESSATA, FINISHED IN BALSAMIC GLAZE, GARLIC, AND OIL 21

LITTLE NECK CLAMS & MUSSELS MARINARA OR WHITE WINE 25

entrees:

FILET MIGNON - 10 OZ. GRILLED TO YOUR LIKING AND SERVED OVER MASHED POTATOES, WITH BROWN GRAVY AND SAUTEED STRING BEANS (MP)

LOBSTER & SHRIMP FRANCESE - 4 OZ. LOBSTER TAIL, JUMBO SHRIMP EGG BATTERED, SAUTEED WITH CAPERS, SUNDRIED TOMATOES, LEMON WINE SAUCE, ANGEL HAIR PASTA 45

HEART SHAPED RAVIOLI - HOMEMADE RAVIOLIS FILLED WITH LOBSTER MEAT AND SERVED IN A SHERRY CREAM SAUCE WITH LOBSTER MEAT 37

OSSO BUCO - PORK SHANK SLOWLY COOKED AND SERVED IN A VEGETABLE WINE REDUCTION OVER RISOTTO (MP)

PANKO CRUSTED SALMON - WILD CAUGHT FAROE ISLAND SALMON GRILLED WITH A PANKO CRUST, SERVED IN A LEMON CREAM SAUCE OVER SAUTEED SPINACH 33

ZUPPA DI PESCE - FRESH BLACK MUSSELS, CLAMS, SHRIMP, CALAMARI, AND SCALLOPS SAUTEED IN OUR HOUSE MARINARA OR WHITE WINE SAUCE OVER LINGUINI 45

PESTO GNOCCHI - PANKO CRUSTED CHICKEN SAUTEED IN A CREAMY PESTO SAUCE WITH SPINACH OVER HOMEMADE GNOCCHI 32

PAN SEARED SCALLOPS - JUMBO SEA SCALLOPS PAN SEARED, PISTACHIO CRUST, SERVED OVER A BED OF CHAMPAGNE RISOTTO, GRILLED ASPARAGUS, LIGHT CREAM SAUCE (MP)

CHICKEN PARMIGIANA 29 **CHICKEN PARMIGIANA VODKA** 31

CHICKEN FRANCESE 29 **VEAL PARMIGIANA** 32 **EGGPLANT ROLLATINE** 25

