



VALENTINE'S DAY THREE COURSE PRIX FIXE \$57

PRIMI PIATTI

arancini crispy risotto balls stuffed with mozzarella

burrata assorted Italian radicchio, arugula, winter citrus, walnuts, olives, white balsamic vinaigrette

mushroom risotto porcini brodo, roasted mushrooms, grana & sage

piccolo fritto misto crispy calamari, zucchini & banana peppers with spicy marinara

eggplant rollatini stuffed with ricotta & roasted with tomato & parmesan

caesar salad little gem romaine, anchovy vinaigrette, pecorino, croutons, black pepper

arugula salad fennel & shaved parmesan with lemon vinaigrette

ribollita with pesto & farro

SECONDI PIATTI

lemon chicken

pan seared chicken breast with potato gnocchi, calabrian chilies, cherry tomatoes & spinach

tagliata di manzo* grilled NY strip steak, salsa verde, potatoes al forno

veal cutlet parmesan san marzano tomato sauce, buffalo mozzarella, spaghetti

branzino alla ligure

pan roasted with artichokes, cherry tomatoes, olives, capers, white wine, butter & lemon

linguine shrimp, clams, mussels, calamari, tomatoes, calabrian chilies, white wine, parsley

short rib ravioli genoese red wine sauce, tomato, ricotta, parmesan

spicy rigatoni vodka tomato, cream, calabrian chilies, vodka

pappardelle mushrooms, garlic, arugula, white wine, parmesan, butter

sunday meat sauce spaghetti, braised beef short rib, meatballs,
sweet Italian sausage, parmesan

lumache lamb sugo, sheep's milk cheese

DOLCE

molten chocolate lava cake framboise anglais, fresh raspberries

tiramisù kahlua and espresso soaked lady fingers, sabayon with mascarpone

warm apple crostata vanilla ice cream

ricotta cheesecake lemon custard, biscotti crust

panna cotta italian marmalade, biscotti crumble

hazelnut affogato hazelnut ice cream, espresso

gelati e sorbetti

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness

Valentine's Cocktail

NEGRONI DI AMORE

Bombay Dry Gin, Campari,
Rosé, Blood Orange \$17

Cocktails

SPRITZ 14.

amante 1530- Lucano Limoncello, Prosecco,
Fever Tree Grapefruit Soda

bergamotto- Italicus, Prosecco,
Fever Tree Mediterranean Tonic

GIN & TONIC 15.

ligure- Portofino Gin, Italicus, Fever Tree
Mediterranean Tonic, Citrus, Olives

marasca- Luxardo Sour Cherry Gin, Fever Tree
Premium Tonic, Maraschino Cherries

NEGRONI 16.

nizza- Beefeater Gin, Dolin Vermouth Rouge,
Campari

bianco fumo- 400 Conejos Mezcal,
Luxardo Bianco Bitter, Dolin Blanc Vermouth

SOUR 17.

amaretto- Di Saronno, Old Forester Bourbon,
Lemon

amaro- Ramazotti, Maraschino Juice, Lemon

NIZZA CLASSICS

calabrian espresso martini 17.
vanilla vodka, lucano caffè, tiger stripe espresso

sangria 14.

red wine, brandy, port, citrus, seasonal fruit

Senza Alcol

ST ARGESTRIS PHONY NEGRONI

7oz bottle 12.

ST ARGESTRIS AMARO FALSO

7oz bottle 12.

MINT LEMONADE 7.

Beer

AMSTEL LIGHT 8.

MENABREA BIONDA 9. PERONI 8.

FORST DARK LAGER 9.

CAPTAIN LAWRENCE IPA 9.

ESTRELLA DAMM DAURA (GLUTEN FREE) 9.

PERONI 0.0 NA 8.

ATHLETIC BREWING NA IPA 8.

Sparkling Wine

Prosecco, Caposaldo, Veneto N.V.

dry, crisp & refreshing spumante
13. Gl / 48. Btl

White Wine

Bianco Della Casa

a crisp, fresh white that is typically Italian
11. Gl / 34. ½ Ltr

Verdicchio, Podere Laila, Marche 2023

citrus & green apple nose, fennel & sea salt finish
13. Gl / 36. ½ Ltr / 52. Btl

Chardonnay, Bollini "Barricato 40," Trentino 2022

red apple & melon fruit with a creamy texture
15. Gl / 45. ½ Ltr / 60. Btl

Pouilly-Fumé "La Rambarde" Landrat-Guyolot 2022

french sauvignon blanc, aromatic, herbal & mineral
18. Gl / 54. ½ Ltr / 72. Btl

Rosé Wine

Coteaux-d'Aix-en-Provence, Maison Saleya 2023

fresh strawberries & peach with a saline finish
15. Gl / 45. ½ Ltr / 60. Btl

Red Wine

Rosso Della Casa

an everyday italian red, light to medium bodied
11. Gl / 34. ½ Ltr

Barbera d'Asti, Michele Chiarlo "Le Orme," Piedmont 2021

vibrant red berries & violets, ripe, juicy palate
13. Gl / 36. ½ Ltr / 52. Btl

Cabernet Sauvignon, Montes "Classic Series," Valle Central, Chile 2022

rich, full bodied, blackberry, touch of chocolate
14. Gl / 42. ½ Ltr / 56. Btl

Super Tuscan, Il Molino di Grace "Il Volano" 2022

cheerful strawberry & plum with a dry finish
15. Gl / 44. ½ Ltr / 60. Btl

Chianti Colli Senesi, Farnetella, Tuscany 2021

tart black cherries with hints of smoked tea
16. Gl / 48. ½ Ltr / 64. Btl