



VALENTINES MENU

Executive Chef – Ed Davis
Chef de Cuisine - Marvin Reyes

-MEAT & CHEESE-

- | | |
|---|--|
| 7. each
26. plate choose 4 | 6. each
22. plate choose 4 |
| PROSCIUTTO DI PARMA
extra virgin olive oil | PARMIGIANO REGGIANO
cow's milk, lavender
truffle honey |
| SOPRESSATA DI CALABRIA
spicy cured sausage | GORGONZOLA DOLCE
cow's milk |
| SOPRESSATA DOLCE
sweet cured sausage | BRIE TRIPLE CREME
cow's milk |
| NORCINO SALAME
mild salami with Sangiovese | MANCHEGO DOC
sheep's milk |
| SPANISH CHORIZO
smoked cured | BEEEMSTER XO
cow's milk |

GRAND BOARD \$44

An Assortment Of Our Cured Meats & Cheeses,
Served With Sardinian Flatbreads,
Fig Jam, Apple Mostarda, Olives, Marcona Almonds

-ANTIPASTI-

- CREAMY BURRATA 19-
baby heirloom tomato confit, shaved winter
truffles, warm olive oil crostini
- WHIPPED RICOTTA CROSTINI 14-
roasted butternut squash, arugula, crispy sage
- FRESH MOZZARELLA &
VINE RIPENED TOMATOES 14-
- WHITE TRUFFLE & FONTINA ARANCINI 14-
spicy red chili aioli, chickpea purée
- BAKED CLAMS 18-
Sicilian oregano, lemon, white wine
- GRILLED OCTOPUS 28-
roasted eggplant, crushed pistachios,
fresh mint, calabrian chili oil
- CORNMEAL CRUSTED
ARTICHOKE HEARTS 14-
lemon roasted garlic aioli
- CALAMARI FRITTI 19-
lemon caper aioli, marinara
- LEMON PESTO HUMMUS 14-
crispy chickpeas, warm Sardinian flatbreads,
cucumber, baby carrots
- MEATBALL SLIDERS 14-
shaved reggiano
- LOBSTER SLIDERS 24-
prosciutto, arugula, oven dried tomatoes
- MEATBALLS, CREAMY RICOTTA 14-
birra toasted country bread

ITALIAN NACHOS 16-

warm house made potato chips,
smoked pancetta, hot vinegar peppers,
gorgonzola fonduta

add diced grilled chicken \$8-, chicken milanese \$9-

-PIZZA NAPLES-

** Gluten Free Pizza Available \$5 additional*

- PROSCIUTTO DI PARMA WHITE PIE, 21.
sun-dried cherries, aged balsamic
- MARGHERITA, 18.
tomato, basil, mozzarella
- SAUSAGE & BROCCOLI RABE, 19.
creamy ricotta
- MEATBALL, 19.
ragu sauce, mozzarella
- FIVE MUSHROOM TRUFFLE, 19.
creamy ricotta, white truffle
- QUATTRO FORMAGGI, 18.
fontina, provolone, mozzarella, pecorino
- DIAVLA, 20.
calabrian chili tomato sauce, pepperoni,
burrata, basil
- BUFFALO CHICKEN WHITE PIE, 20.
smoked pancetta, creamy blue cheese
- BIANCO, 21.
ricotta, mozzarella, parmigiano,
mike's hot honey, baby arugula
- PESTO, 19.
mozzarella, ricotta, basil & arugula pesto,
onions, pistachios

-PASTA-

** Gluten Free Pasta Available \$2 additional*

- RIGATONI ALA VODKA 24-
crumbled sausage, shaved reggiano
- RIGATONI RAGU NOVITÀ 25-
meatballs, pork, braised veal & sausage,
basil ricotta
- PENNE & CHICKEN CAPRESE 23-
fresh mozzarella, tomatoes & basil
- CAVATELLI, SWEET & SPICY SAUSAGE 23-
broccoli rabe, toasted pine nuts
- TAGLIATELLE 26-
bay scallops, blistered grape tomatoes, arugula,
roasted garlic, lemon oil
- RADIATORE BOLOGNESE 26-
braised beef short rib, baby sausage meatballs,
cracked pepper mascarpone
- PAPPARDELLE, MAINE LOBSTER 29-
asparagus, leeks, black pepper truffle cream
- BLACK LINGUINE, CHARRED OCTOPUS 29-
calabrian style, guanciale pancetta,
chilies, crispy capers
- CHEESE TORTELLINI ALFREDO 24-
grilled chicken, blistered tomatoes, spinach
- FRUTTI DI MARE FRA DIAVOLO 29-
black linguine, jumbo shrimp,
lobster, clams, calamari
- LINGUINE GAMBERI 28-
jumbo shrimp, toasted garlic & oil,
lemon, sicilian oregano
- FUSILLI BOLOGNESE 27-
wild boar sausage, cremini mushroom, soffritto

-VALENTINES SPECIALS-

JUMBO SHRIMP COCKTAIL 22-
calabrian chili bloody mary cocktail sauce

BABY WINTER GREENS 21-
jumbo lump crab, roasted corn, cucumbers,
cara cara oranges,
champagne citrus vinaigrette

CREAMY BURRATA,
SPEK ROASTED PRAWNS 24-
marinated heirloom tomatoes, marcona
almonds, fig vincotto

GNOCCHI BUTTER POACHED
MAINE LOBSTER 31-
forest mushrooms, arugula,
pistachio pesto, fiore sardo

BROWN BUTTER BRAISED COLD
WATER LOBSTER TAILS 59-
saffron risotto, glazed tricolor baby carrots

ROSEMARY ROASTED VEAL CHOP 62-
creamy mascarpone polenta, spinach,
roasted chestnut demi

CENTER CUT FILET MIGNON 59-
truffle butter whipped potatoes, grilled
asparagus, cognac porcini demi

DESSERT

2 LONG STEM CHOCOLATE
COVERED STRAWBERRIES \$6

CONNEMARA RED VELVET CAKE 11-

-INSALATE-

*Add Grilled Chicken (\$8-), Milanese Chicken (\$9-), Baby Shrimp (\$10-)
3 Firecracker Jumbo Shrimp (\$12-), Herb Roasted Salmon Filet (\$15-)*

WILD ARUGULA 16-
poached pears, sun dried cherries, gorgonzola,
spiced pecans, honey balsamic

ROMAINE HEARTS 16-
creamy rosemary caesar, focaccia croutons

SUNDAY SALAD 16-
chopped iceberg, soppressata, salami, provolone,
chickpeas, castelvetrano olives,
heirloom tomatoes, red wine vinaigrette

CHICKEN MILANESE 26-
arugula, oven dried tomatoes, white beans,
prosciutto, parmigiano reggiano

-PESCE-

ROASTED NORWEGIAN SALMON 36-
marcona almond brussels sprouts,
cauliflower purée, eggplant caviar

JUMBO SHRIMP SCAMPI 32-
crispy guanciale pancetta,
asparagus & corn risotto

BRONZED SEA SCALLOPS 36-
butternut squash puree, shaved fuji apples,
toasted pistachio pesto

BRANZINO ALA PLANCHA 38-
charred haricot vert, rosemary roasted
potatoes, spicy romesco

-CARNE-

CHICKEN PARMIGIANO 25-
spaghetti pomodoro, fresh mozzarella, pecorino
pesto (ala vodka style upon request)

HERB ROASTED FREE RANGE CHICKEN 28-
creamy cacio é pepe polenta, grilled leeks,
pinot nero natural pan jus

MARINATED SKIRT STEAK 49-
parmesan smashed fingerlings,
broccoli rabe, basil béarnaise

VEAL MILANESE BRUSCHETTA 29-
vine ripened tomatoes, shaved red onion,
fresh mozzarella, aged balsamic reduction

PORK CHOP SCARPIELLO 36-
hot vinegar peppers, caramelized onions,
fingerling potatoes rosemary agrodolce