



Valentine's Day

APPETIZERS

EGGPLANT ROLLATINI

14

Fried eggplant rolled with a ricotta cheese blend topped with marinara & melted mozzarella.

GREENS

17

Escarole, hot cherry peppers, prosciutto & garlic sautéed with oregano, imported romano & parmesan cheese.

CALAMARI

19

Lightly floured & fried squid, hot cherry peppers, aged parmesan served with samboli aioli.

MEATBALLS FOR 2

8

Fresh homemade meatballs served over roasted red peppers & garlic.

SHRIMP COCKTAIL

22

Four chilled fresh gulf white shrimp served with our signature cocktail sauce.

ENTRÉES

FILET MIGNON

40

8oz char broiled tenderloin, garnished with fried onions, in a red wine demi-glaze. Served with a choice of linguine or baked potato.

PAN FRIED SEA BASS

48

Tossed in arugula salad, tomato, red onion, shaved parmesan & balsamic glaze.

MAPLE BOURBON GLAZED SALMON

36

8oz grilled atlantic salmon with a maple bourbon glaze served with risotto & sautéed broccoli.

SHRIMP FRA DIAVOLO

34

Sautéed shrimp with garlic, spicy marinara & mixed peppers over linguine.

CHICKEN MARIA

29

Chicken medallions sautéed with chopped prosciutto, onions & mushrooms in a sweet vermouth butter sauce topped with melted mozzarella served over penne pasta.

LOBSTER PIEDMONTESE

58

Cold water 12oz lobster tail sautéed with garlic & chopped prosciutto in a butter sauce served over linguine.

HADDOCK NAPOLEON

32

Broiled haddock with beefsteak tomatoes & fresh mozzarella topped with pesto & balsamic glaze, served with risotto.

SCALLOPS OREGANATA

38

Broiled wild caught dry scallops with oregano served with sautéed asparagus & risotto.

BONELESS RIB EYE

52

16oz char grilled with sautéed mushrooms, onions, peppers served with mashed potatoes.

ADD A SUCCULENT 12oz LOBSTER TAIL TO ANY ENTRÉE SERVED WITH DRAWN BUTTER 52

