

Valentines Day 2023
\$65 per person not including tax & gratuity
Please ask about gluten free and vegetarian options
Our regular menu will not be offered

Antipasti, select 1

Mushroom Tart
With caramelized onion and goat cheese

Baked Oysters
With leeks, parmesan and bacon

Blackened Shrimp
over creamy polenta with a roasted red pepper puree

Arancini
A fried risotto ball filled with smoked mozzarella over marinara with pesto drizzle

Antipasto
With cured meats and imported cheeses

Insalata, select 1

Caesar
Chopped romaine lettuce tossed with parmesan and our caesar dressing with homemade croutons, anchovies upon request

Artican
Baby mix lettuce with pears, goat cheese and dried cherries tossed in a pear balsamic dressing

Primi, select 1

Pistachio Crusted Halibut
Over spaghetti tossed with garlic and EVOO with heirloom tomatoes

Pan Seared Lamb Lollipops
Over pesto risotto

Fettuccine Nero
Shrimp, scallops and crabmeat with a creamy rose sauce

Beef Napoleon
Filet medallions layered with crispy potatoes over baby spinach in a mushroom gorgonzola cream sauce

Baked Lobster Tail
Over lobster risotto

Wild Boar Ragu
Slow cooked with red wine and tomatoes over pappardelle with Grande ricotta

Sacchetti
A cheese filled purse shaped pasta with baby arugula in a truffle sauce

Dolci, select 1

Heart-Shaped Berry Tart

Chocolate Mousse with strawberries

Dark Chocolate dipped cannoli with pistachio cream