

# Valentine's Day Menu

## Antipasti & Shareables

**Cappelletti Soup**

**French Onion Soup**

**House Bread Board** – tuscany loaf with 3 artisanal dipping oils

**Caesar Salad** – crisp romaine, shaved parmesan, and crunchy house-made croutons.

**Tomato Caprese** – classic caprese salad with ripe tomatoes, fresh mozzarella, fresh basil, red onion and balsamic glaze.

**Shrimp Cocktail** – chilled jumbo shrimp, tangy cocktail sauce

**Nonna's Meatballs** – our family recipe, in house marinara

*with side salad*

## Primi & Pasta

**Lobster Ravioli** – tender pasta stuffed with sweet lobster and tossed in a smooth vodka cream sauce

**Pappardelle Amatriciana** – wide ribbon pasta, authentic cured guanciale, red pepper flakes and house-made marinara

**Manicotti** – pasta crepes filled with seasoned ricotta, baked with house-made marinara and a blend of cheeses

**Rigatoni Abruzzi** – spicy tomato cream, roasted red peppers, and hot Italian sausage tossed with rigatoni

**Fettuccine Alfredo** – tender fettuccine in a silky, house-made Alfredo sauce

## Secondi: Land & Sea *with side salad*

**Filet & Shrimp** – A tender 8oz filet paired with jumbo shrimp, topped with a savory roasted garlic cream and served with house potato and seasonal vegetable.

**16oz T Bone Steak** – Grilled 16oz T-Bone finished with a house-made peppercorn gravy, served with house potato and seasonal vegetable.

**Chicken Scarpariello** – pan-roasted chicken, sausage, onions, potatoes, green peppers, cherry peppers

**Blackened Atlantic Salmon** – cast iron seared salmon over creamy blue cheese infused risotto

**Lemon Butter Cod** – flaky cod simmered with lemon, butter, capers, garlic, and herbs

**Pork Saltimbocca** – tender, thinly sliced pork layered with prosciutto and sage, pan-seared to golden perfection and finished with a hint of white wine served over spinach

**Chicken Marsala** – fresh chicken tenders, sautéed and finished in a house-made Marsala and mushroom sauce served over spinach

**Tuscan Chicken** – pan seared chicken, fire-roasted tomatoes, spinach, lemon-basil cream

**The Parmesan Classics** – hand-breaded and topped with house marinara and melted artisan cheeses

» **VEAL 23/ CHICKEN 18/ EGGPLANT 17**

*18% gratuity added to parties of 6 or more*

# Cupid's Pour

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**Lucky 17** – Western Son raspberry vodka, melon liqueur, cranberry juice, simple syrup

**Bleeding Heart** – Square One Organic gin, Casa Mariol dry vermut, picked beets

**Flirtini** – Western Son Raspberry vodka, fresh lemon juice, Prosecco, raspberries

**Heartbeat Cosmo** – Western Son lemon vodka, fresh lime juice, triple sec, pomegranate syrup, lime

**Valentine Passion** – Frangelico, Western Son Vodka, Samuel Gelston Irish cream, strawberry

**Love Potion #9** – Western Son vodka, Chambord, cranberry, lemon

**Chocolate Martini** – Western Son vodka, Samuel Gelston Irish Cream, cream de cocoa

# Dolci

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**Italian Rice Pudding** – My mother's signature recipe. A creamy, oven-baked blend of rice, fresh ricotta, eggs, infused with vanilla and milk.

**Mini Cannoli** – flaky pastry shell, ricotta filling

**Tiramisu** – Ladyfingers soaked in espresso with mascarpone cheese

**Cherry Cheesecake** – The Cheesecake Factory Cheesecake, cherry topping

**Lemon Mascarpone Cake** – white cake, mascarpone filling, lemon

**Warm Apple Tart** – classic apple pie pastry, vanilla ice cream

**Peanut Butter Explosion** – chocolate genoise, peanut butter mousse, brownie, peanut butter chips

# White Wine

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**Ca'Sisa Prosecco** – sparkling wine, brilliant tones of pale straw yellow, with a clear hint of fruit.

**Lillie's Collection Sauvignon Blanc, California** – Bright notes of pear, apricot and white peach, light bodied wine, flavors of lemon curd with a refreshing crisp finish

**Moletto Pinot Grigio, Italy** – Intense aroma of white peach, delicate white blossoms with initial freshness and acidity.

**Fess Parker Chardonnay, California** – bright lemon cream, green apple, and pear with a touch of toasted oak and vanilla.

**Bonvia Moscato, Italy** – Crisp taste with nice acidity, a light frizzante with a sweetness of the natural residual sugar

# Red Wine

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**Italo Cescon Pinot Noir, Italy** – Elegant bouquet suggesting fruit and rose petals, abundant spices and a lengthy finish. A full-flavoured wine

**Weinstock Merlot, California** – juicy red fruit, caramom and cloves with hints of tobacco and mocha on the finish

**Tonnino Organic Nero d' Auola, Italy** – Blackberries and ripe cherries; a full mid-body wine nicely rounded with tannins

**Dorati Chianti Riserva, Italy** – Bright juicy red fruits of cherry, herbs and savory flavors

**Vigilance, Cabernet Sauvignon, California** – Notes of cherry, some spices, coffee, vanilla from french oak barrels with fresh and persistent tannins

**Ca'della Scala Allegretto Valpolicella, Italy** – black cherry aromas, taste is full, lively and harmonious, with notes of young tannins