

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

Primi & Pasta

with side salad

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

Tuscany 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



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

Bleeding Heart – Square One Organic gin, Casa Mariol dry vermouth, pickled 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

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

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

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, caramel and cloves with hints of tobacco and mocha on the finish

Tonnino Organic Nero d' Avola, 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