



SAN VALENTINO

2026

Prosecco Rosato*

complimentary glass of prosecco rosè

Ostriche Canadese

PEI Canadian Oysters

Champagne mignonette

OR

Carpaccio di Pomodoro

tomato carpaccio, burrata, EVOO, basil and chives

Mare

Capesante e Fregola Sarda

diver sea scallops and Sardegnan cous cous

OR

Monti

Straccetti e Rughetta

paper thin slices of flank steak, EVOO, white wine,

arugula, shaved parmesan

Quadratino al Cioccolato

strawberry and chocolate covered almond flour

hazelnut brownie

\$69 Three Course Prix Fixe

Menu subject to change

Menu and pricing intended for one person. Share plate fees apply.

Special menu quantities are limited and may not be available same night.

Pre-booking preferred to guarantee the special menu

REGULAR MENU ALSO AVAILABLE.