



VALENTINE'S DAY

STARTERS

FRITTO MISTO

Shrimp, Scallops & Calamari dusted with Rice Flour, Pan Fried and Served with hot Peppers 23

ANTIPASTO MISTO

An array of charcuterie, Parma prosciutto, sweet sopressata, aged capicola, artichoke hearts, truffle cheese 18

STUFFED MUSHROOMS

Filled with Boursin Cheese, Sausage and Sage, Drizzled with Lemon Aioli 17

LOBSTER CAKE

Served with arugula and roasted pepper salad, balsamic syrup, bell pepper puree 20

LOCAL OYSTERS

Oysters on the half shell, trio of mignonette 20

SHRIMP COCKTAIL

Chilled Jumbo Shrimp served with cocktail sauce 19

*CAESAR SALAD

Garlic croutons and shaved Parmesan 12

EGGPLANT CAPRESE

Layers of crispy eggplant and fresh mozzarella drizzled with Marinara and finished with fresh basil 18

CRAB & CORN CHOWDER 15

BABY SPINACH SALAD

Fresh spinach, poached pears, spiced pecans tossed with a black fig dressing topped with Gorgonzola Cheese 15

ENTRÉES

TORTELLINI

Tortellini pasta tossed with fresh tomatoes and creamy pesto 28

*CUPID'S SURF'N'TURF

9oz CAB Filet Mignon paired with butter Poached Lobster Tail, duchesse potatoes and Grilled Asparagus 58

*COFFEE SPICE RIBEYE

14 oz ribeye topped with Gorgonzola cream sauce served with Broccoli & whipped potato 56

CHICKEN RISOTTO

Breast of chicken, sautéed with fresh spinach, onion and Pecorino Romano risotto 32

CHICKEN ROULADE

Tender chicken breast rolled with Prosciutto and Mozzarella, Pan Roasted with a Wild mushroom and Madeira sauce, served spinach and whipped potatoes 34

LOBSTER HEARTS

Hand Crafted Ravioli filled with Fresh Picked Maine Lobster Meat, enrobed in a Champagne Cognac Lobster Sauce 46

PAPPARDELLE PASTA

Wide ribbon pasta tossed with Shrimp and Scallops in a creamy vodka tomato sauce 38

SHRIMP MARZANO

Sautéed shrimp, white wine, San Marzano tomatoes, calabrian peppers over angel hair pasta 34

PAN SEARED SCALLOPS

Pan Seared Scallops drizzled with bacon and scallion aioli, served with creamy asparagus risotto 38

CEDAR ROASTED SESAME SALMON

Plank Roasted sesame salmon Drizzled with blood orange served with a scallion ginger risotto cake and Micro beet greens, finished with a balsamic glaze 34

VEAL VOLDOSTANA

Tender Veal medallions Sautéed with Mushrooms, topped with Mozzarella, Prosciutto and Roasted Red Pepper, Accompanied with Angel Hair Pasta 38

LAMB CHOPS

Center cut chops roasted with balsamic, rosemary and garlic served with whipped potatoes and spinach 38

ALL MENU PRICES AND ITEMS ARE SUBJECT TO CHANGE ACCORDING TO AVAILABILITY

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness. Before placing your order, please inform your server if a person in your party has a food allergy