

VALENTINE'S DAY 2026

STARTERS:

STRAWBERRY BALSAMIC CROSTINI - TOASTED CROSTINI TOPPED WITH HOMEMADE WHIPPED RICOTTA, FRESH STRAWBERRIES, AND FINISHED IN A BALSAMIC DRIZZLE 20

ROSE CAPRESE - TRADITIONAL MOZZARELLA CAPRESE WITH FRESH MOZZARELLA, ROASTED RED PEPPERS, GRAPE TOMATOES, SOPRESSATA, BALSAMIC GLAZE, AND SOPRESSATA SALAMI IN THE SHAPE OF A ROSE 21

FRIED CALAMARI - SERVED WITH A SIDE OF OUR HOUSE MARINARA SAUCE 25

EGGPLANT ROLLATINE - FILLED WITH RICOTTA AND SERVED IN OUR HOUSE TOMATO SAUCE 20

SEAFOOD TRIO - CLAMS, SHRIMP, AND MUSSELS SAUTEED IN A LIGHT MARINARA SAUCE 26

ENTREES:

FILET MIGNON - 10 OZ FILET GRILLED TO YOUR LIKING AND SERVED WITH GRILLED ASPARAGUS, MASHED POTATOES, AND BROWN GRAVY 46

SHRIMP RISOTTO - JUMBO SHRIMP SAUTEED WITH GRAPE TOMATOES, ARTICHOKE HEARTS, SPINACH, AND FINISHED IN A SHERRY CREAM SAUCE 38

BACON WRAPPED SCALLOPS - JUMBO SEA SCALLOPS WRAPPED IN CRISPY BACON AND SERVED IN A CREAMY MAPLE SAUCE OVER LINGUINI PASTA 45

SHRIMP & LOBSTER FRA DIAVOLO - JUMBO SHRIMP AND 6 OZ LOBSTER TAIL SAUTEED IN A SPICY MARINARA SAUCE AND FINISHED OVER LINGUINI PASTA 47

CHICKEN CAPRESE - ORGANIC CHICKEN BREAST BREADED, DEEP FRIED AND TOPPED WITH FRESH MOZZARELLA, ROASTED RED PEPPERS, GRAPE TOMATOES, AND FINISHED WITH GARLIC, OIL, BALSAMIC GLAZE, OVER ARUGULA 36

VEAL CHOP PARMIGIANA - BONE-IN VEAL BREADED, TOPPED WITH MELTED MOZZARELLA, OUR HOUSE TOMATO SAUCE, AND SERVED WITH A SIDE OF PASTA 47

CHICKEN PARMIGIANA OR FRANCESE - 30

PENNE VODKA 24 - ADD SHRIMP 15 ADD CHICKEN 9 ADD CRAB 12