

# BUON SAN VALENTINO



## ANTIPASTI

- CALAMARI** ~ crispy fried fresh calamari, banana peppers, spicy tomato 18
- ARANCINI** ~ deep fried carnaroli rice balls with mozzarella, chefs tomato sauce 15
- GRANCHIO IN PADELLA** ~ chef nicola's crab cakes, marinated julienne vegetables  
gremolata sauce 23
- BURRATA** ~ creamy burrata, arugula, crostini, black truffle EVOO 18
- TAGLIERE TOSCANO** ~ unique selection of cheese and charcuterie  
crostini Tuscan pate & Castelvetrano olives 23
- CHEF'S ROSEMARY CIABATTA BREAD** 6

## ZUPPE E INSALATE

- RIBOLLITA** ~ Tuscan earthy vegetable soup 10
- MISTA** ~ mixed greens, walnuts, gorgonzola dolce, strawberry, honey balsamic 10
- CESARINA** ~ romaine, house made caesar dressing shaved reggiano  
focaccia croutons, crispy prosciutto 10

## DINNER ENTREES

- BRASSATO** ~ chianti braised angus beef short rib, peas & carrots  
homemade gnocchi 39
- PENNE LAZIO** ~ Imported penne pasta, homemade fennel sausage, peas tomato &  
vodka cream sauce, pecorino Romano 29
- VITELLO & CAPESANTE** ~ veal scaloppini, scallops, fontina, mascarpone  
vermentino white wine, creamy tagliatelle 44
- RAVIOLI AL BRANDY** ~ lobster ravioli, brandy mascarpone & basil sauce 34
- DENTICE ROSSO** ~ red snapper with herbs and lemon piccata sauce  
potatoes & seasonal vegetables 49
- POLLO AL PORTOFOGLIO** ~ chicken breast, stuffed with prosciutto mortadella  
fontina cheese, lightly breaded, cauliflower & broccoli au gratin 42

Please inform us about any food allergies. Consuming raw or undercooked meats, poultry, shellfish, and eggs may increase your risk of foodborne illness.

A Service charge of 20% will be added to your check. No split dishes, please. Grazie!

**YOUR TABLE WILL BE RESERVED FOR 1 HOUR 30 MINUTES**