

# Happy Valentine's Day

## ANTIPASTO

<b>Avocado Ripieni</b> <i>Stuffed avocado with crab meat, tomato, and onion with house dressing</i> . . .	\$20.95
<b>Antipasto del Giorno</b> <i>Select premium Italian meats, cheeses, and olives</i> . . . . .	\$21.95
<b>Burrata Mozzarella</b> <i>Served with tomatoes, roasted peppers, fresh basil, and drizzled with extra virgin olive oil</i> . . .	\$20.95
<b>Calamari Fritti</b> <i>Fried, tender rings served with a side of marinara sauce</i> . . . . .	\$19.95
<b>Grilled Shrimp</b> <i>With avocado, roasted peppers and mango dressing</i> . . . . .	\$21.95
<b>Grilled Octopus</b> <i>With arugula, red onions, and cherry tomatoes in a lemon dressing</i> . . . . .	\$21.95

## INSALATA

<b>Caesar Salad</b> <i>Crispy romaine tossed with homemade croutons, Caesar dressing and parmesan cheese</i> . . . . .	\$16.95
<b>Insalata di Finocchi</b> <i>Arugula and fennel with fresh tomato in olive oil lemon dressing</i> . . . . .	\$16.95
<b>Mediterranean Salad</b> <i>With cucumbers, tomatoes, black olives, green peppers, red vinegar, and feta cheese</i> . . . . .	\$17.95
<b>Beet Salad</b> <i>With arugula, peppers, goat cheese and house dressing</i> . . . . .	\$17.95

## PASTA (HOMEMADE)

<b>Penne alla Vodka</b> <i>With diced onions, peas in creamy tomato vodka sauce</i> . . . . .	\$24.95
<b>Linguine Nero</b> <i>With artichoke, shrimp, fresh parsley, roasted garlic, and white wine sauce</i> . . .	\$36.95
<b>Lobster Ravioli</b> <i>With champagne sauce</i> . . . . .	\$28.95
<b>Ravioli Al Funghi</b> <i>Mushroom ravioli with cream truffle sauce and crumbled goat cheese</i> . . . . .	\$28.95
<b>Pappardelle Bolognese</b> <i>Homemade meat sauce</i> . . . . .	\$28.95
<b>Linguine San Marco</b> <i>With rock shrimp, calamari, lobster tail, and clams in a light tomato and basil sauce</i> . . . . .	\$36.95

## MAIN COURSE

<b>Polo Caprese</b> <i>With fresh mozzarella, tomatoes and basil</i> . . . . .	\$32.95
<b>Polo Rollatini</b> <i>Chicken breast stuffed with eggplant, roasted peppers, and fresh mozzarella over a creamy truffle sauce.</i> . . .	\$33.95
<b>Veal Florentino</b> <i>With artichoke, asparagus, fresh tomato, and white wine sauce</i> . . . . .	\$37.95
<b>Salmon Provenciale</b> <i>With green olives, capers and fresh tomato sauce</i> . . . . .	\$43.95
<b>Filet of Branzino Piccata</b> <i>With capers, lemon, and white wine sauce</i> . . . . .	\$53.95
<b>Halibut</b> <i>With cherry tomatoes, capers and white wine sauce</i> . . . . .	\$55.95
<b>Chilean Sea Bass</b> <i>Over broccoli rabe</i> . . . . .	\$55.95
<b>Grilled 16oz Pork Chop</b> <i>With cherry peppers and cipolline, aceto manodori</i> . . . . .	\$46.95
<b>Grilled New Zealand Rack of Lamb</b> <i>Served with vegetable of the day</i> . . . . .	\$52.95
<b>Filet Mignon</b> <i>With thyme, parsley, pepper, and melted butter</i> . . . . .	\$57.95
<b>Veal Chop Milanese</b> <i>Topped with tri-color salad</i> . . . . .	\$63.95
<b>Delmonico 18oz Prime Ribeye</b> . . . . .	\$69.95