

Have Reservations for Valentine's Day?

*Join us for a unique three course
opportunity created exclusively by
Chef Giuliano.*

Choose from one of two menu options

Menu d'Argento

*•\$32 per person, for a three course meal including
salad, entrée, and dessert with a champagne toast•*

Menu d'Oro

*•\$82 for two includes a three course meal including
salad, entrée, and dessert served with one
bottle of wine (Chianti Classico or Pinot Grigio)•*

Make your reservation today!

Valentine's Day Menu

Menu d'Argento

•\$32 per person, for a three course meal with a champagne toast•

Menu d'Oro

•\$82 for two includes a three course meal and one bottle of wine (Chianti Classico or Pinot Grigio)•

Salad Selections

Capri ☼☼ *Greek* ☼☼ *Cesar*

Entrée Selections

Prima Carne

Grilled Ribeye, cooked to order served with a side of fresh pappardelle pasta tossed with walnuts, artichoke hearts, mushrooms, and Portobello mushrooms with a light white wine, balsamic vingerette and extra touch of extra virgin olive sauce.

Zuppa di Pesce

Mussels, scallops, shrimp, baby clams, and garlic in a spicy plum tomato sauce served over linguini.

Chicken Farcito

Chicken breast, deep fried, then stuffed with prosciutto and provolone cheese baked in the oven served with Wild Truffle Mushroom Ravioli covered with a creamy garlic Portobello sauce.

Ravioli di Zucca (vegetarian option)

Fresh Butternut Squash Ravioli in a creamy garlic and sage sauce.

Trio Delizioso

The ultimate sampler with tastes of our Veal Parmigiana, Homemade Lasagna made with fresh pasta in Bolognese sauce, and our traditional Fettuccini Alfredo.

Dessert Selections

Cannoli ☼☼ *Surprise* ☼☼ *Cassata*

(Choose one option from each of the categories. Please, no substitutions. Tax and Gratuity are not included)