

Happy Valentine!

Appetizers

CAPRESE

Fresh mozzarella, tomatoes, pesto, basil in balsamic-olive oil. 16.⁹⁵

Add Parma Prosciutto \$3.⁹⁵

POLPETTE DELLA MAMMA

(3 pieces/serving – 6 oz) Homemade 100% prime beef & veal meatballs, braised in tomato sauce. 10.⁹⁵

FRITTO DI CALAMARI

Baby squid, lightly floured and deep fried, served with marinara sauce. 17.⁹⁵

Add Shrimp. 4

Salads

INSALATA DI SPINACI & PERE

Organic spinach, sliced pears, sweet gorgonzola cheese, caramelized walnuts, drizzled with balsamic and olive oil dressing. 12.⁹⁵

INSALATA TRICOLORE

Mixed greens, arugula, red beets, mushrooms, shaved Parmigiano-Reggiano, caramelized walnuts... drizzled with house vinaigrette-olive oil. 12.⁹⁵

INSALATA DI CESARE

Romaine lettuce, shaved Parmigiano-Reggiano, croutons, with homemade Caesar dressing. 12.⁹⁵

Entrees

CIOPPINO

Catch of the day, calamari, mussels, clams, shrimp, scallops, sautéed with garlic, white wine, and marinara sauce. 34.⁹⁵

FILETTO AL PEPE VERDE

10oz filet mignon cooked in a Brandy and green peppercorn sauce. Served with asparagus and baby carrots. 38.⁹⁵

POLLO MARSALA

Chicken breast sautéed in a sweet Marsala wine sauce and mushrooms. Served with seasonal vegetables. 26.⁹⁵

VITELLO PICCATÀ

Veal scaloppini sautéed in a lemon, capers, in white wine sauce. Served with seasonal vegetables. 28.⁹⁵

SALMONE ALLA LIVORNESE

Pan seared king salmon filet sautéed with capers, black olives in chopped tomatoes and light marinara sauce. Served with seasonal vegetables. 27.⁹⁵

Pastas

Add chicken 4.⁹⁵ Add shrimp 6.⁹⁵

Add vegetables 5.⁹⁵

LINGUINE MARECHIARO

Linguine pasta with calamari, mussels, clams, shrimp, scallops, sautéed with white wine in marinara sauce. 29.⁹⁵

TORTELLINI ALL' EMILIANA

Homemade beef tortellini with ham filling served with a creamy Parmigiano-Reggiano cheese sauce, Italian ham and green peas. 23.⁹⁵

GNOCCHI ALLA SORRENTINA **VEGETARIAN**

Homemade potato dumplings served with fresh mozzarella cheese, marinara sauce, and basil. 23.⁹⁵

PAPPARDELLE MARE MONTI AL TARTUFO

Homemade egg pasta with assorted field mushroom and porcini, pan-seared scallops, in a white truffle and brandy cream sauce. 26.⁹⁵

CANNELLONI TRICOLORE

Handmade pasta filled with ricotta cheese, spinach, minced beef, basil pesto, marinara sauce, béchamel sauce topped with mozzarella and Parmigiano Reggiano cheese. 24.⁹⁵

RAVIOLI DI ARAGOSTA

Large Lobster ravioli served in a creamy pink sauce. 26.⁹⁵

RAVIOLI GORGONZOLA E PERE **VEGETARIAN**

Large cheese ravioli with fresh Ricotta filling in gorgonzola and pear sauce. 24.⁹⁵

PENNE PRIMAVERA **GLUTEN FREE & VEGAN**

Fresh gluten & egg free penne with mixed vegetables, garlic and extra virgin olive oil. 23.⁹⁵

LASAGNA ALLA BOLOGNESE

Fresh handmade pasta filled with Bolognese meat sauce, light cream sauce, topped with mozzarella, and Parmigiano-Reggiano cheese. 22.⁹⁵

Sides

ASPARAGUS GRATIN 12.⁹⁵

SEASONAL VEGETABLES 10.⁹⁵

SAUTEED MUSHROOMS 10.⁹⁵

We accept a maximum of 2 credit cards per table. Spilt Plate Charge \$2.50 Corkage fee \$25 (for each 750 ml bottles) Additional order of our sauces \$1. A 18% gratuity will be apply for party of 6 or more.

Valentine's Day Specials

Starters

ANTIPASTO MISTO DI TERESA

Fresh mozzarella burrata, roasted bell peppers, Parma prosciutto and eggplant al funghetto

Main Course

GNOCCHI WITH FRESH SALMON AND ZUCCHINE

Handmade gnocchi with fresh Atlantic salmon, zucchini, dill in pink vodka sauce.

RISOTTO WITH PORCINI AND SHRIMP

Arborio rice with porcini mushrooms, tiger shrimp and seasonal veggies.

LAMB RAVIOLI

Homemade fresh lamb ravioli with mushrooms, cherry tomatoes, marinara and cream sauce.

LOBSTER FETTUCCINE

Fresh egg fettuccine with cherry tomatoes, mussels, clams, 7oz cold water lobster tail in marinara sauce.

BEEF OSSOBUCO WITH FETTUCCINE

Braised beef shank in red wine, celery, garlic, carrots, onions, marinara sauce and served with fettuccine tossed in the cooking sauce.

BEEF BRACIOLE

Rolled beef cut lets filled with Parmigiano-Reggiano, garlic and parsley slowly braised in marinara sauce served with egg fettuccine pasta.

SEABASS PICCATA

Alaskan sea bass with lemon and cappers sauce served garlic spaghetti and seasonal vegetables.

Desserts

CHOCOLATE MOUSSE CAKE

LIMONCELLO CAKE

CARAMEL CHEESE CAKE

TIRAMISU

DOLCE ITALIA MIA