

VALENTINES 2023

♥ COCKTAILS & WINE ♥

BOLLA PROSECCO 10 / 30

*Celebrate with Italy's "champagne"!*

STRAWBERRY KISS 10

*Fragoli (Italian strawberry liquor) and limoncello topped with Prosecco and a fresh strawberry*

MANHATTAN LOVE STORY 10

*Ginger spiced bourbon, dry vermouth orange bitters, and fresh orange*

BR COHN PINOT NOIR 14 / 40

*Rich and smooth red wine with notes of black cherry, raspberry, and currant*

BR COHN CHARDONNAY 14 / 40

*Bright citrus, stone fruit and tropical melon notes are surrounded by a creamy, toasted oak finish*



♥ ANTIPASTI ♥

RATATOUILLE & ROSEMARY  
FOCACCIA DIPPING PLATE 14

POTATO GNOCCHI BOLOGNESE 14

BURRATA 16

*House cured duck prosciutto, rosemary focaccia, local apricot jam*

CEDAR PLANK SMOKED SALMON 16

*Potato cakes, fennel crème fraiche, & caviar*

♥ SECONDI ♥

PINK PEPPERCORN FILET MIGNON 32

*Roasted garlic mashed potatoes, fried leeks, wild mushrooms, grilled asparagus*

RED WINE & SICILIAN PLUM BRAISED  
LAMB SHANK 32

*Roasted root vegetables, ginger mashed sweet potatoes*

BROILED LOBSTER TAIL 36

*with drawn butter & lemon, baked potato, asparagus*

PAN-SEARED DUCK BREAST 32

*Hibiscus thyme gastrique, forbidden black rice, mango salsa*

"MAC 'N CHEESE" 28

*Roasted chestnut, tellegio, & smoked gouda, gemelli pasta, and porcini mushroom*

SURF 'N TURF 56

*with drawn butter & lemon, baked potato, asparagus*



♥ DOLCI ♥

Passion Fruit Panna Cotta

Crème Brûlée

Sicilian Lemon Tart

Flourless Chocolate Cake

Cannoli

Tiramisu