

Seating 4:30,5:30,6:30,7:30,8:30

We wish you the happiest Valentine's Day ever!

\$140.00 per couple includes:

4 Course meal, fresh rose and chocolate truffle!!!

Also we offer our Thursday Special 50% off on bottles of wine!!

Tax & 20% gratuity will be automatically added to the bill.

Seating 1 hour & 45 minutes limit per table!

Antipasti/ Appetizers

Scampi alla Sambuca

Sautéed shrimp with garlic, basil & chopped tomatoes finished with Sambuca cream sauce.

Caprese di Bufala

Imported Buffalo mozzarella, tomatoes basil, evoo and balsamic glaze.

Funghi al Forno

Baked baby Portobello mushroom with spinach blue cheese and mozzarella.

Bruschetta Classica

Tomatoes, garlic, basil, with balsamic glaze and olive oil.

Insalate e Zuppa/ Salads & Sup

Zuppa Della Passione

Roasted bell peppers tomato bisque.

Insalata di Cesare

Crisp Romaine lettuce with croutons, shaved Parmigiano cheese and homemade Caesar dressing.

Insalata Dell'Amore

Organic mixed greens, shaved carrots, berries, tomato, blue cheese caramelized walnut, with maple vinaigrette.

Menu subject to availability

Primi/Entrees

Branzino

Fresh white Sea bass filet served in a creamy lemon dill sauce.

Bistecca ai Ferri

Charbroiled ribeye steak served with spicy raspberry sauce.

Ravioli di Manzo

Filled with ground sirloin, Parmigiano & herbs served with a mushroom, rosemary Marsala wine cream sauce.

Ravioli di Aragosta e Gamberi

Lobster ravioli, sautéed shrimp, chopped tomato served in a creamy lemon white wine garlic sauce.

Pollo Parmigiana

Pan fried panko breaded with marinara sauce basil mozzarella and Parmigiano cheese.

Stufato di Vitello

Boneless veal roast with herbs and mushroom demiglace.

Spaghetti Marechiaro

Shrimp, scallops, mussels, clams, garlic white wine, in a spicy tomato sauce.

Dolci/Desserts

Tiramisu

Lady fingers soaked in espresso & Marsala and layered with sweet mascarpone cream.

Crème Brulee

French vanilla crème brulee served with fresh berries.

Piramide di Cioccolato

Pyramid shaped caramel gelato with caramel fudge center dipped in milk chocolate.

Cioccolato Amore

Heart shaped chocolate gelato with raspberry sorbet center dipped in milk chocolate.