

Valentine's Day Menu

Have a Romantic Dinner

Oyster Bar Menu

Oysters, Clams, Crab Leg, Shrimp

Antipasti

Bufala Mozzarella, Heirloom
Tomatoes & Prosciutto 14
With olive oil and Balsamic

Fried Calamari 13.75
Served w/lightly spicy tomato sauce

Clams & Mussels 13.75
Sautéed in fresh tomato & garlic

Antipasto Caldo 12.75
*Stuffed mushroom, eggplant rollatini & artichoke
alla Romana*

Caramelle 12
Puff Pastry stuffed w/prosciutto & fontina cheese

Grilled Polenta w/Sausage & Broccoli Rabe 13.
Stuffed Zucchini Flower (if available in market)

Salad & Soup

Butternut & Kale Soup or Shrimp Bisque 9.
Seasonal Salad 10.75
*Mix greens w/shaved parmigiana, walnuts, dry cranberry, &
pear in a balsamic vinaigrette*

Caesar Salad 8.90
Traditional Caesar dressing

Beets, Fennel & Gorgonzola Cheese 9
*Red beets, fresh fennel, gorgonzola cheese with olive oil &
balsamic dressing*

Entrée

Crab Meat Ravioli Pink Sauce 23
Homemade crab meat ravioli w/shallots, cream, & tomato

Linguine al Pescatore 23
*Calamari, shrimps, clams, mussels & scallops in garlic,
olive oil & light tomato sauce*

Paccheri Mamma Sauce 24
*Beef braciola, homemade meat balls & pork ribs Slow
cooked in red sauce*

Vegetable Lasagna 20.75
*Homemade w/fresh vegetables, mozzarella, béchamel,
parmigiano cheese fresh tomato sauce*

Spinach & Meat Cannelloni 22
Fresh béchamel sauce

Meat & Fish

Grilled Salmon w/Herbs 24

Fish (catch of the day)

Broiled 8oz Lobster Tail 32.

Filet Mignon, Taleggio Cheese & Wild Mushroom 34.
Served with asparagus, roasted potato & vegetable

Elk Ossobuco wild Mushroom Risotto 28

Roasted Lamb Shank 27
with homemade Rigatoni

Stuffed Chicken dello Chef 23
*Chicken breast w/wild mushroom
cheese, Italian ham rosemary*

Veal Capri 23
Topped with, fresh mozzarella, tomato & avocado salad

