

# VALENTINE'S DAY

WEDNESDAY FEBRUARY 14, 2018

\$60 PER PERSON, BEVERAGES, DESSERT, TAX, AND GRATUITY NOT INCLUDED

## 1ST COURSE

choice of

**UNCLE WILLY'S CHICKEN NOODLE SOUP**

**LOBSTER BISQUE**

**FRIED CALAMARI**  
fra diavolo OR thai style

**LONG ISLAND LITTLE NECK CLAMS**  
casino OR oreganata

**ITALIAN BURRATA AND  
ROASTED HEIRLOOM TOMATOES**  
with crostini, micro arugula

**CRISPY BLUE POINT OYSTERS**  
truffle aioli & thinly sliced prosciutto

**\*\*YELLOWFIN TUNA TACOS**  
wakami, ginger, sweet soy, wasabi

**MARYLAND LUMP CRAB CAKE**  
roasted corn, avocado and chive oil

**TEMPURA COCONUT SHRIMP**  
toasted coconut and pina colada sauce

**AVOCADO MEDLEY**  
blue cheese, red grapes, granny smith apples  
wonton chips, sherry vinaigrette

**EGGPLANT ROLLATINI**  
ricotta, spinach, melted mozzarella

**EGGPLANT MEATBALLS**  
house tomato sauce, shaved parmesan

**3 PIECE JUMBO SHRIMP COCKTAIL (+\$5.00)**

**COLOSSAL CRABMEAT COCKTAIL (+\$10.00)**

## 2ND COURSE

**BEEF OF MY HEART SALAD**  
shaved beets and arugula  
walnuts, mandarin oranges, goat cheese  
citrus vinaigrette

## 3RD COURSE

choice of

**SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN)**  
house marinara, melted mozzarella  
steamed string beans

**WHITE TRUFFLE RAVIOLI**  
sautéed spinach, pink peppercorns  
chive beurre blanc

**PENNE ALLA VODKA**

**TAGLIATELLE BOLOGNESE**

**CRAB MEAT CRUSTED SALMON FILLET**  
horseradish sauce

**GRILLED MONTAUK SWORDFISH STEAK**  
escarole, white beans, diced tomatoes, beurre blanc

**FILLET OF SOLE ROBERTO**  
lightly breaded, fresh tomato & basil  
lemon white wine sauce

**\*PANKO CRUSTED OR SESAME SEARED  
YELLOWFIN TUNA**  
corn, sprouts, avocado, soy dipping sauces

**SCAMPI PICCOLO**  
artichoke hearts, garlic and white wine sauce

**SHRIMP ALLA PEGGY**  
jumbo shrimp oreganata served  
over capellini pomodoro

**CHICKEN OR VEAL PARMESAN**  
served with linguini pomodoro

**PORK CHOP A LA TOOMEY**  
"schnitzel" style, layered with prosciutto and melted  
mozzarella, marsala mushroom sauce, served  
with mashed potatoes and vegetable of the day

**TWICE ROASTED 1/2 LONG ISLAND DUCK**  
sweet potato orzo, pomegranate sauce

**BRAISED BONELESS BEEF SHORT RIBS**  
horseradish cream, rich braising sauce, crispy onions

**\*GRILLED MARINATED SKIRT STEAK**  
sautéed asparagus, garlic mashed potatoes  
red wine sauce

**\* 12 OZ FILET MIGNON**  
grilled OR au poivre (+ \$15)

**\*14 OZ PRIME SIRLOIN STEAK (+ \$15)**

**VEAL CHOP VALDOSTANO OR "FLAHERTY"**  
stuffed with prosciutto di parma, mozzarella, brandy  
wine sauce or spicy vodka sauce (+ \$15)

\*this menu item can be cooked to order

\*\*this menu item is served raw. consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness - especially if you have certain medical conditions.