

# Happy Valentine's Day

SATURDAY, FEBRUARY 14, 2026

3 courses \$85 per person. Beverages, dessert, tax and gratuity not included

Menu subject to change. Please no substitutions.

## 1st Course (Select One)

### Eggplant Rollatine

ricotta, spinach, house tomato sauce  
melted mozzarella

### Thai Style Fried Calamari

sweet chili sauce with peanuts

### Long Island Little Neck Clams

baked or casino

### Burrata with Roasted Piquillo Peppers

savory pesto, pine nuts, house garlic croutons  
add parma prosciutto \$6

### Crispy Blue Point Oysters

truffle aioli and thinly sliced prosciutto

### Tempura Coconut Shrimp

toasted coconut  
pina colada sauce

### Stuffed Imperial Mushrooms

mixed vegetables and ricotta cheese  
house tomato sauce, toasted breadcrumbs

### Homemade Meatballs or Eggplant Meatballs

house tomato sauce with shaved  
parmesan, fresh ricotta and crostini

### (3) Jumbo Shrimp Cocktail

## 2nd Course Choice of

### Tricolore Salad

radicchio, arugula, endive, ripe tomatoes  
white balsamic vinaigrette  
crumbled blue cheese

### Classic Caesar Salad

## Sides

### Broccoli \$12

sautéed, steamed or burnt

### Spinach \$13

sautéed in garlic and oil

### Sautéed Mushrooms \$12

### Sautéed Onions \$10

### Broccoli Rabe \$13

### Escarole with White Beans and Pancetta \$15

### Hand Cut French Fries \$10

### Mashed Potatoes \$10

## 3rd Course (Select One)

### Spaghetti Squash Parmigiana (Vegetarian)

house marinara, melted mozzarella  
steamed brocolli

### Heart Shaped Fresh Lobster Meat Ravioli

zesty lemon butter sauce

### Orecchiette Caroline

little ear pasta, hot and sweet sausage  
broccoli rabe, fresh tomatoes  
garlic and oil, toasted bread crumbs

### Sole Roberto

lemon white wine sauce lightly breaded  
fresh tomato and basil  
sautéed string beans and carrots, basmati rice

### \*Panko Crusted OR "Serventi" Sesame Seared Yellowfin Tuna

sushi grade #1, wasabi mayo and sweet soy glaze  
asian style vegetables

### Norwegian Salmon Fillet

pan seared seasoned crispy skin  
with caper berry meuniere sauce  
string beans, carrots and basmati rice

### Scampi Piccolo

jumbo shrimp with Roman long stem artichoke hearts  
served over capellini OR  
sautéed string beans and carrots, basmati rice

### Chicken Or Veal Parmesan

served with linguini pomodoro

### Chicken Cutlet with Melted Parmigiano Reggiano

sliced hot cherry peppers, white wine sauce  
sautéed string beans and carrots, mashed potatoes

### \* 14 oz. Broiled Hatfield Pork Chop

sliced cherry peppers, cipollini onions  
roasted potatoes

### Braised Boneless Beef Short Ribs

horseradish cream sauce, rich jus, crispy onions  
sautéed string beans and carrots  
house-made mashed potatoes

### \* 14 OZ N.Y Strip Steak (+\$10)

sautéed spinach and potato croquette

### \* 10 oz. Grilled Filet Mignon (+\$10)

sautéed string beans and carrots  
house-made mashed potatoes

### Veal Chop Valdostano OR Flaherty (+\$10)

layered with prosciutto and mozzarella  
brandy wine mushroom sauce OR spicy vodka sauce  
sautéed string beans and carrots  
house-made mashed potatoes