

Happy Valentine's Day

FRIDAY, FEBRUARY 14, 2025

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

**Creamy Burrata Cheese With
Roasted Balsamic Tomatoes**
baby arugula, chive oil
toasted crostini
add parma prosciutto \$5

Crispy Blue Point Oysters
truffle aioli and thinly sliced prosciutto

Tempura Coconut Shrimp
toasted coconut
pina colada sauce

Lump Crabmeat Stuffed Portobello Mushrooms
spicy hollandaise sauce

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

Sauteed Mushrooms \$12

Sauteed 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
winter vegetable medley

Burrata Cheese Ravioli
sautéed spinach
champagne beurre blanc with pink peppercorns

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

Branzino Roberto
lemon white wine sauce lightly breaded
fresh tomato and basil
winter vegetable medley and basmati rice

Pan Seared Dry Sea Scallops
wild mushroom risotto, white truffle oil
shaved parmesan

* * **Panko Crusted OR "Serventi" Sesame Seared**

Yellowfin Tuna
sushi grade #1, soy and chipotle dipping sauces
sautéed haricot verts, baby carrots and basmati rice

Scampi Piccolo
jumbo shrimp with Roman long stem artichoke hearts
served over capellini OR
winter vegetable medley and basmati rice

Chicken Or Veal Parmesan
served with linguini pomodoro

* **14 oz. Broiled Hatfield Pork Chop**
sliced cherry peppers, cipollini onions
roasted fingerling potatoes

Twice Roasted "Crispy" 1/2 Long Island Duck
classic orange sauce
winter vegetable medley and basmati rice

Braised Boneless Beef Short Ribs
horseradish cream sauce, rich jus, crispy onions
winter vegetable medley
house-made mashed potatoes

* **Grilled 12 oz. Marinated Skirt Steak**
sautéed spinach and house-made mashed potatoes

* **10 oz. Grilled Filet Mignon (+\$10)**
winter vegetable medley
house-made mashed potatoes

Veal Chop Valdostano OR Flaherty (+\$10)
layered with prosciutto and mozzarella
brandy wine mushroom sauce OR spicy vodka sauce
winter vegetable medley
house-made mashed potatoes