

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

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
steamed broccoli

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 Regigiano**
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

*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.
Before placing your order, please inform your server if a person in your party has a food allergy.