

# Valentine's Day Menu

## APPETIZER

### **Buffalo Mozzarella Tower**

Stacked ripe tomatoes, roasted red peppers, prosciutto and Kalamata olives, drizzled with balsamic and EVOO 24

*Pairing: Rienzi Rosé, dry rosé balances the saltiness of prosciutto and the acidity of tomatoes*

### **Fried Calamari**

Lightly breaded and fried, served with housemade marinara and lemon wedges 22

*Pairing: Vermentino, citrusy and herbal, balances the crispness of fried calamari*

### **Tuna and Salmon Tartare**

Fresh diced tuna and salmon with mango, avocado, citrus dressing and fresh caviar 26

*Pairing: Prosecco, highlights raw fish*

### **Lobster Roll**

Lobster meat sautéed in drawn butter, served on a toasted split top roll 26

*Pairing: Chardonnay, complements buttery texture*

### **Seafood Bisque**

Creamy bisque made with shrimp, crab, and scallops, finished with fresh herbs 16

*Pairing: Chardonnay, balances richness and complements shellfish*

## **CARNE**

### **Herb-Encrusted Lamb Chops**

Double-bone grilled to perfection, finished with a port-wine fig reduction, served with broccolini and Napoleon potatoes 58

*Pairing: Duckhorn Merlot, enhances the dish's richness*

### **Cowboy Steak for Two 24oz**

Bone-in Ribeye finished with béarnaise and crabmeat sauce, served with broccolini and Napoleon potatoes 120

*Pairing: Santa Julia Malbec, offers the structure and dark fruit notes*

### **Filet Mignon Oscar 8 oz**

Topped with crabmeat, served with asparagus in a creamy demi glace 65

*Pairing: Duckhorn Pinot Noir, enhances the demi-glace perfectly*

## **PESCE**

### **Lobster Ravioli**

Tossed with lobster meat served in Anisette lobster bisque sauce 46

*Pairing: Scappertta Rosé, aromatic and balances cream*

### **Pan-Seared Halibut**

In a pomegranate puree sauce served with sautéed broccolini and Napoleon potatoes 56

*Pairing: Riesling, elegance mirrors the sauce's texture*

### **Honey Glazed Salmon**

Served with fresh leek coulis with sautéed broccolini and Napoleon potatoes 48

*Pairing: Pinot Noir, soft red fruit and earthy undertones*

## **LE PASTA & MORE**

### **Fettuccine Amore**

Sautéed with pancetta, shiitake mushrooms, green peas, and shrimp, finished in a mascarpone cream sauce 42

*Pairing: Chardonnay, complement creamy sauce*

### **Cupid's Paccheri Pasta**

Sautéed with garlic, grape tomatoes, mussels, and white cannellini beans, finished in a white wine sauce 42

*Pairing: Sauvignon Blanc, balances the tomato's tang*

### **Rigatoni alla Vodka**

With Parma prosciutto in a vodka cream sauce and a touch of marinara 28

*Pairing: Montepulciano, bright acidity to balance the richness*

### **Melanzone Parmigiana**

Battered eggplant baked with marinara sauce, topped with fresh mozzarella over capellini 28

*Pairing: Elmo Pio Chianti, complements tomato and cheese*

## **POLLO & VITELLO**

*Served over Capellini*

### **Romeo's Parmigiana**

Topped with vodka sauce, buffalo mozzarella cheese and fresh ricotta C 35 V 42

*Pairing: CA' Donini Montepulciano, balances sauce richness*

### **Parmigiana**

Topped with marinara and mozzarella cheese C 27 V 33

*Pairing: Sasso Di Sole Sangiovese, complements tomato and cheese*

### **Marsala**

Mixed mushrooms in a Marsala wine sauce C 27 V 33

*Pairing: Josh Reserve Pinot Noir, earthy and soft harmonizes mushrooms and sweet Marsala*

### **Francesc**

Egg-battered and finished with a lemon butter sauce C 27 V 33

*Pairing: Lobster Reef Sauvignon Blanc, crisp acidity and citrus notes balance the lemon butter sauce*

