

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

Entrees Include House Salad

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, enchances the demi-glace perfectly

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

Melanzane Parmigiana

Battered eggplant baked with marinara sauce, topped with fresh mozzarella over capellini 28
Pairing: Elmo Pio Chianti, complements tomato and cheese

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

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, complement 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

Francese

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

