



EAT. DRINK. LOVE.

Featured Wine by the Bottle

Chateau St. Michelle Chardonnay, Washington	36
Ripe stone fruit flavors and citrus notes. As the wine flows into the mouth, peach and apricot tastes transfuse characteristic juiciness before notes of grapefruit and lemon peel join mango hints.	
Francis Ford Coppola Director's Cut Cabernet Sauvignon	48
An opulent vintage framed by firm tannins and rich oak character with a palate of blackberries and cherries, fragrant char, notes of anise and cocoa, and an alluring toasted caramel finish.	
Allegrini Palazzo Della Torre Red Blend	52
Elegant and well balanced with light hints of raisins, sophisticated notes of vanilla, black pepper, cloves and cinnamon and a long, velvety finish, full of soft tannins.	

Featured Cocktails

Chocolate Covered Strawberry Martini	12
Stoli Vodka, RumChata, Crème de CaCao, Strawberry Gelato	
Hey, Honey	13
Knob Creek Bourbon, Honey Syrup, Fresh Lemon Juice, Angostura Bitters	

À La Carte Appetizers

Bruschetta	9
Fried Ravioli	13
Mussels	15

VALENTINE'S DAY MENU

Each entrée is served with choice of soup or salad and dessert. \$42/Person

Salad or Soup

Lobster Bisque | Horsey Blue | Caesar | House

Alla Vodka

Fiery tomato cream sauce tossed with penne pasta.
Topped with shaved parmesan.

Alfredo

Creamy, garlic alfredo tossed with fettuccine pasta.
Topped with shaved parmesan.

Lasagna

A blend of ground beef and pork layered with parmesan, mozzarella and lasagna pasta. Topped with your choice of sauce: red, white, or vodka.

Spaghetti & Meatballs

Spaghetti pasta tossed with our hearty red sauce. Topped with three house-made meatballs and shaved parmesan cheese.

Eggplant Parmesan

Three parmesan crusted eggplant slices, fried and stacked with mozzarella cheese. Served atop our marinara sauce with angel hair pasta and housemade garlic butter.

Shrimp Scampi

Five jumbo shrimp tossed with linguine pasta in a white wine lemon garlic sauce. Topped with shaved parmesan cheese +5

Chicken Piccata

Topped with white wine lemon piccata sauce and capers. Served with angel hair pasta tossed with house-made garlic butter. **Veal +5**

Chicken Parmesan

Parmesan cheese crusted, fried and topped with mozzarella cheese. Served with spaghetti pasta tossed with a hearty red sauce. **Veal +5**

Chicken Marsala

Topped with our sweet and creamy marsala wine sauce with mushrooms. Served with angel hair pasta tossed with house-made garlic butter. **Veal +5**

Filet

8 oz, center cut filet, topped with a black pepper and shallot compound butter. Served with gnocchi tossed in a cacio e pepe sauce, sauteed mushrooms and spinach. +15

Halibut Piccata

7 oz alaskan halibut, pan seared, topped with a white wine lemon piccata sauce and capers. Served with angel hair pasta and house-made garlic butter. +15

Parmesan Grouper

7 oz parmesan crusted grouper filet. Served with linguine pasta in a tarragon cream sauce with sun-dried tomatoes, garlic and sautéed onion. +15

Sea Bass

7 oz sea bass topped with a miso glaze. Served with sauteed broccolini and risotto. +15

Dessert

Choice of one per person: Tiramisu or Chocolate Torte