

Valentine's Day

3 Course

Appetizers

CUCUMBER SALAD

fresh thyme, extra virgin olive oil, red onion, heirloom tomato

TEMPURA BRUSSEL SPROUTS

Thai chili sauce, carrots, green onion, cashews

GRANDMA'S MEATBALLS

With Ricotta cheese & Marinara

STUFFED SHRIMP

crab meat stuffed shrimp with red peppadew aioli

KUMAMOTO OYSTERS*

cucumber, yuzu mignonette pearls

Entree

CARBONARA

the best you'll ever have

LOBSTER RAVIOLI

chopped lobster & shrimp, lemon-scented saffron cream sauce

TWIN LOBSTER TAILS

5oz Tails, served with house vegetables and butter

4OZ FILET WITH LOBSTER TAIL

served with veg

CHICKEN MILANESE

fried breaded chicken breast, topped with arugula salad, fresh grated Parmigiano Reggiano cheese

PENNE BAKE

Sausage, pepper, onion, mozzarella, marinara

Dessert

CRÈME BRULEE DONUT

TOasted ALMOND TIRAMISU

TIRAMISU

KEY LIME PIE

FERRERO ROCHE

CANNOLI

FLOURLESS CAKE

\$40 Per Person

Please choose one item per course.

**Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food born illness.
Please alert your server if you have special dietary requirements or if you are allergic to any foods. **