

HAPPY VALENTINES DAY!

antipasti

CRAB & BUTTERNUT SQUASH BISQUE
creme, chive 16

PAN SEARED DAY BOAT SEA SCALLOPS
roasted king mushroom, porcini cream, rouille, crisp shallots 22

FRIED CALAMARI
arugula, grape tomatoes, hot banana peppers, parmigiano reggiano 18

WOOD FIRED MARGARITA PIZZA
san marzano tomato sauce, fresh mozzarella, basil, evoo 19

WOOD ROASTED FIGS
prosciutto, gorgonzola, arugula, balsamico 17

CRISPY OCTOPUS
squid ink aioli, fingerling potato, celery, pickled onion 19

insalate

WOOD ROASTED BEET SALAD
mixed greens, mountain gorgonzola, pistachio, citrus vinaigrette 14

MARINATED PINK GRAPEFRUIT
shaved fennel, small lettuce, smoked bleu cheese, spiced pecans 14

CAESAR SALAD FOR TWO
prepared table side 28

piatti principali

STEAK OSCAR
6oz. filet mignon, crab cake, béarnaise, asparagus fingerling potatoes 56

GRILLED 8oz. FILET MIGNON
gorgonzola butter, sautéed escarole, leek-potato-mushroom gratinato, demi glace 58

STUFFED VEAL CHOP
fontina, chorizo, aged goat cheese stuffing, fondant potatoes, sautéed market greens, marsala sauce 58

RACK OF LAMB
house merguez sausage, purple potato, pickled fennel, rainbow carrots, lamb jus 45

CONTINENTAL
shrimp scampi with veal francese, hand made tagliatelle 38

LOBSTER RAVIOLI
mascarpone cheese, melted tomatoes, basil, parmigiano reggiano 34

TAGLIATELLE BOLOGNESE
veal, pork and beef ragu, parmigiano reggiano 32

CONFIT CHICKEN e TORTELLONI
prosciutto stuffing, braised swiss chard, sage, brodo 36

GNOCCHI
smoked tomato sauce, fresh mozzarella 30

NORWEGIAN SALMON
brodo, mustard greens, beans, pancetta, fingerling potatoes 42

ATLANTIC HALIBUT alla MILANESE
pan-seared filet, saffron risotto, small tomatoes, pecorino, chives 42

BUTTER POACHED HALF MAINE LOBSTER
sweet corn & pancetta risotto, mascarpone, scallions 38

