



HAPPY VALENTINE'S DAY!

**SATURDAY FEBRUARY 14TH, 2026
DINNER 2PM TO 11PM**

Offering Our Full Dinner Menu & Valentine's Day Inspired Specials

Tartare di Manzo

Steak Tartare
Quail Egg & Crostini

Ceviche

Shrimp, Bay Scallop, Flounder & Leche de Tigre

Duck Breast

Wild Rice, White Asparagus, Poached Pear & Mixed Crumbled Nuts

Risotto

Saffron & Baby Peas Risotto with Bay Scallops

Grilled Swordfish

Meyer Lemon & Fennel Puree, Sauteed Baby Artichokes

Fragole Ricoperte di Cioccolato

Chocolate Covered Long Stem Strawberries

Menu & Specials Subject to Change

Wine Special for Valentine's Day

25% Off All Bottles of Wine Priced \$100 +

DINNER MENU

INSALATE

Arugula e Pomodorini

balsamic vinaigrette, grape tomatoes & shaved grana padano 16

Ceasar Salad *

homemade caesar dressing, shaved grana padano & homemade croutons 17

Tardiva

fennel, celery root, radicchio, walnuts, pomegranate & sweet gorgonzola 18

ANTIPASTI

Arancini

mushroom mini rice balls with truffle aioli 14

Fritto di Carciofini

sautéed baby artichokes & basil pesto 15

Half Dozen Oysters *

cocktail sauce & mignonette 22

Burrata

anjou pear & speck 23

Piadina

flatbread: bufala mozzarella, roasted grape tomatoes, basil & balsamic reduction 19

Parmigiana di Melanzane

eggplant parmigiana, tomato sauce basil pesto, mozzarella & parmigiano 19

Tuna Tartare *

raw yellow fin tuna, avocado salad & cucumber 24

Prosciutto di Parma

with fresh figs & shaved parmigiano 26

PASTA FRESCA

Linguine Vongole

manilla clams, pancetta & grape tomatoes 29

Linguine Nere con Gamberi

squid ink linguine spicy san marzano tomato sauce & tiger shrimp 32

Pappardelle Bolognese

nonna alba's bolognese sauce 28

Ravioli di Zucca

pumpkin ravioli, butter sage & amaretti 26

Cacio e Pepe

fresh bucatini, pecorino romano, black pepper & truffle oil drizzle 25

Spaghetti Burrata e Pomodoro

fresh burrata, tomato & basil 26

CARNE E PESCE

Pollo

brussel sprouts, potatoes, baby carrots with garlic & herbs own juices 36

Organic Scottish Salmon *

cauliflower, mushrooms, sage & pomegranate vinaigrette 40

Branzino

lemon white wine sauce, sauteed baby artichokes & caperberries 44

Maiale con Vegetali Tartufati *

double cut pork chop, maple-balsamic, cipollini onions, artichokes & truffle oil 48

8 oz. Filet Mignon *

potato & leek gratin with gorgonzola cream sauce 59

Allen Brothers 16 oz. Grass-Fed NY Strip Steak *

truffle butter | salsa verde | peppercorn sauce & herbed fries 65

CONTORNI

asparagus | spinach | brussel sprouts | roasted potatoes | jasmine rice 12

*This menu item can be cooked to order. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Please advise us if anyone in your party has a food allergy.