

Valentine's MENU

\$95/Guest (excluding tax & gratuity)

STARTERS

choose one

CALAMARI FRITTI

crispy fried calamari, basil aioli, marinara

POLPETTE E PARMIGGIANO

traditional beef meat balls, tomato sauce, parmesan and mozzarella cheese melted au gratin, garlic crostini

BURRATA PUGLIESE, POMODORACCIO, MOSTO DI CARIGNANO

imported burrata cheese from apulia, aged pomodoraccio tomatoes, wine must reduction, mammamia bread

ZAFARANA PEPPERS

crispy pan fried calabrese dried sweet peppers from casa barbieri, olive oil, salt

FOCACCIA CALABRESE

rosemary, garlic, parmesan, calabria peppers, marinated pomodoraccio tomatoes

SPINACIONE SALAD

spinach salad with crumble gorgonzola cheese, toasted walnuts, crispy bacon, focaccia croutons, balsamic dressing

MAIN

choose one

RAVIOLI CON PORCINI, PISTACCHIO E BURRATA

homemade ravioli stuffed with porcini mushroom and ricotta, creamy pistachio pesto, topped with burrata cheese

TAGLIERINI NERI CON ARAGOSTA

squid ink infused taglierini pasta with maine lobster, olive oil, garlic, calabria peppers, basil, fresh tomatoes

MALLOREDDUS AL RAGU DI CINGHIALE

tear drop pasta, wild boar bolognese, grated aged sardinian pecorino

SCALOPPA DI POLLO AL LIMONE E CAPPERI

chicken breast sauteed in olive oil, white wine lemon butter sauce, capers and angel hair pasta

BRANZINO CON SPINACI E POLPA DI GRANCHIO

grilled mediterranean sea bass, white wine lemon capers jumbo crab meat sauce, sautéed spinach and cherry tomatoes

SCALOPPINE AL MARSALA

veal scaloppini, mushroom marsala wine sauce, gorgonzola polenta, grilled asparagus

COSTOLETTE DI MANZO BRASATE CON RISOTTO AL LAMBRUSCO

slow braised beef short ribs au jus, lambrusco wine and parmigiano reggiano risotto

DOLCE

choose one

TORTINO MORBIDO AL BACIO DELL'AMORE

warm chocolate-hazelnut cake, anglaise sauce

LIMONCELLO TIRAMISU

limoncello mascarpone mousse cake with blackberry sauce

DOUBLE CHOCOLATE CAKE

flourless chocolate cake, raspberry sauce

TIRAMISU TRADIZIONALE

espresso ladyfingers, mascarpone rum chocolate

BOMBOLINI ALLA NUTELLA

mini donuts, cinnamon sugar, cream anglaise, warm hazelnut nutella

FRUTTI DI BOSCO ALLO ZABAGLIONE

mix berries in a chilled chambord sabayon

(*Dietary restrictions accommodated upon request.*)

 Vegetarian

 Gluten Free

CALABRESE
Chef Luciano Salvatore

While we take steps to minimize risk and safely handle the foods containing potential allergens, please be advised that cross contamination may occur. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness. A 20% gratuity will be added to checks for parties of 7 or more.

Kindly note that tables are reserved for a maximum of two hours.