



DINE AROUND

**YOUR CHOICE OF ONE APPETIZER,
PASTA & DESSERT \$50**

PRIMO

Crostata Ai Funghi, wild mushrooms, caramelized onions, Gruyère, parmigiano, housemade pecorino crust

Jumbo Shrimp, sautéed with garlic, Cognac, charred grape tomatoes, splash of cream

Insalata Panzanella, fior di latte, heirloom tomatoes, marinated red onions, garlic toasted croutons, avocado, basil pesto, e.v. olive oil, aged balsamic vinaigrette

SECONDI

Spaghettoni ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, sundried tomato pesto, vino bianco

Risotto al Brasato, braised Beef Cheeks, Carnaroli rice, housemade brodo, porcini, black truffle, parmigiano

Fresh Crab Ravioli, handmade pasta filled with fresh Crab & mascarpone, butter poached Argentinian Shrimp, Limoncello crema

DOLCI

Our lovely layered Butterscotch Caramel cake, crushed toasted pecans

Torta al Cioccolato, 12 layers of chocolate cake, chocolate cream & coffee liqueur ganache

Amalfi Lemon Cheesecake, Italian meringue, pomegranate marmellata, graham cracker crust

Excludes February 13 & 14th 2026