



Drink of the Day

Red Love Spritzer \$12
Prosecco, Blood Orange, and secret ingredient

Appetizer

Zuppa del Giorno

Homemade Soup of the Day

Insalata della Casa

Mixed organic green salad (Italian dressing)

Caesar Salad

Romaine salad with homemade Caesar dressing (made with raw eggs)

Insalata Caprese

Sliced tomato, fresh mozzarella, e. virgin o. oil and basil

Calamari Fritti

Deep fried calamari served with marinara sauce

Garlic Bread

Homemade bread, garlic, parmigiano, parsley

Desserts

Limoncello Raspberry Cake

Limoncello soaked sponge cake, lemon cream, raspberry marmalade, topped with white chocolate

Cioccolato

Creamy chocolate ice-cream on a layer of chocolate cheesecake, covered with fudge and chocolate chips

Fragola

Strawberry ice-cream on a cheesecake base, covered with mini white chocolate chips

Tiramisu

Lady fingers soaked in espresso and brandy, covered with mascarpone and topped with cocoa powder

Bigne' Terra Mia

Homemade cream puff topped with dark chocolate

Gelato

Italian ice cream – Daily Selection

Sorbetto di Stagione

Seasonal sorbet. Ask your server for the current selection

Affogato

Vanilla Gelato and a shot of Espresso coffee

Valentine's Day 3-course meal

*Choose one appetizer, one entrée,
and one dessert per person.
Prices vary based on the entrée selection.*

Entrees

Tortellini alla Crema	\$56
Homemade pasta stuffed with meat, served in cream sauce with ham and mushroom	
Gnocchi Gorgonzola 	\$56
Potato dumplings served in imported creamy gorgonzola cheese sauce	
Scialatielli Primavera e Pesto  	\$56
Thick fettuccine-like pasta sautéed with seasonal vegetables and a touch of pesto (fresh basil, cheese, garlic, and pine nuts)	
Tagliatelle alla Bolognese	\$56
Flat, ribbon-shaped egg pasta with house ragout meat sauce	
Ravioli Vegani   	\$58
Gluten free and vegan ravioli stuffed with butternut squash, caramelized onions & sage, sautéed in a fresh tomato, zucchini, garlic, and white wine sauce	
Lasagna di Carne	\$56
Homemade meat lasagna	
Scialatielli alla Calabrese	\$56
Homemade short and thick fettuccine-like pasta, pork sausage, mushrooms in a tomato and red wine sauce with a touch of Calabrese chili oil	
Pasta al Salmone	\$56
Twisted-shaped short pasta (Strozzapreti) sautéed with fresh salmon and served in a tomato-vodka cream sauce	
Pollo Parmigiana or Piccata	\$64
Breast of chicken Parmigiana Style with melted mozzarella cheese and marinara sauce or with lemon, butter, capers, white wine sauce	
Brasato di Manzo	\$68
Beef boneless short-ribs slowly braised in Sangiovese wine and mixed vegetables	
Petrale Sole alla Siciliana 	\$69
Wild Petrale Sole fish served in garlic, capers, green olives, asparagus, chopped tomato, white wine sauce	
Bistecca alla Griglia	\$75
Natural Rib-Eye steak (11-12oz.) grilled and served with roasted garlic, rosemary and aged balsamic vinegar	

 **Gluten Free**  **Vegetarian**
 **Vegan**  **May contains nuts**

** Consuming raw or undercooked foods may increase your risk for foodborne illness*

**Add-ons Chicken 6 | Salmon 7 | Prawn 3.5
Whole Wheat or Gluten free Pasta 2.5**

Today, we politely decline substitutions

Our food is made from scratch... so, it takes time. Buon Appetito!