



love

Valentine's Day Menu

FEATURED SATURDAY, FEBRUARY 14TH 2026

Complimentary Glass of Rosé Champagne

Choice of First Course

House made Fresh Mozzarella &

Fire Roasted Peppers

Ribbons of Basil & Extra Virgin Olive Oil

Fresh Mozzarella made by Chef Manny

from Brooklyn's Famous

Tommaso's Restaurant

(Bensonhurst)

Spinach Salad

Fresh Baby Spinach

Layered with Ripe Strawberries

Crumbled Feta & Toasted Almonds

Tossed with a Silky Balsamic Vinaigrette

Shrimp Cocktail

Four Poached & Chilled Prawns

Finished with

Traditional Cocktail Sauce

Limoncello Salad

Tender Baby Field Greens

with Crisp Sliced Granny Smith

Apples, Tart Cranberries,

& Sweet Candied Walnuts

Tossed with a

Limoncello Thyme Vinaigrette

Rigatoni Buttera

Velvety Tomato Sauce with a Touch of Cream

Spicy & Sweet Italian Sausage,

Tender Green Peas, & a Hint of

Parmigiano Reggiano Cheese

Traditional Crispy Fried Calamari

Lightly Dusted in Cornmeal

Fried Crisp

Housemade Marinara Sauce

Signature Calamari Padella

Lightly Crisped Calamari

Sautéed with Sweet Cherry Peppers & Toasted Pine Nuts,

Finished with a Bold Blend of Sweet Chili, Soy,

& White Balsamic

Choice of an Entrée

Stuffed Chicken Breast

Free Range Chicken Breast
Filled with Prosciutto, Fresh Basil,
& Melted Mozzarella
Accompanied by Buttery Whipped
Potatoes & Green Beans
Finished with a Slow-Simmered
Tomato Cream Sauce

Double Cut Berkshire Pork Chop

A Succulent Berkshire Pork Chop
Accented by Spicy-sweet
Cherry Peppers
with Smooth Whipped Potatoes
& Caramelized Honey-roasted
Brussels Sprouts

Vegan & Gluten Free Option

Eggplant and Quinoa Meatballs

(And it is Not Just Grilled Vegetables)

Savory Eggplant & Quinoa
with Sweet Cranberries & Fresh Basil
Served with Hearty Escarole & Beans

Porterhouse For Two ~ Surcharge \$65

36oz Porterhouse Perfectly Grilled &
Seasoned Accompanied by
Creamy Whipped Potatoes,
Golden Onion Rings,
Fresh Broccoli & String Beans

Pan-Seared Sea Scallops

Seared Golden Brown
Served with Whipped Potatoes,
Sautéed Exotic Mushrooms,
& Asparagus
Finished with a Beurre Blanc

Honey Garlic Glazed Atlantic Salmon

Accompanied by Herb Roasted Idaho
Baby Potatoes, Bell Peppers, & Zucchini

Maine Lobster Ravioli

Sweet Lobster-filled Ravioli
with Plump Sautéed Shrimp
Garlic Cream Béchamel

Pan Seared Veal Chop ~ Surcharge \$12

Tender Veal Chop, Pan-seared to Perfection
Accented with Blistered Red Grapes
Rich Au Jus

Filet Mignon ~ Surcharge \$15

Juicy 8oz Filet Paired with
Whipped Potatoes &
Tender French Beans Smothered in
Decadent Port Wine Sauce

**Add 6oz Butter Poached Lobster Tail ~
Surcharge \$25**

Dessert Trio

Decadent Chocolate Truffle Petite Bombolini Classic Italian Cannoli

Golden Italian Donuts Dusted with Sugar & Filled
with Luscious Italian Pastry Cream for a Decadent Finish

Lois & Richard Nicotra ~ Owners
Corinne Arena ~ Senior VP ~ Restaurant Division
Peter Bereza ~ Culinary Director
Murat Paljevic ~ General Manager
Briana DeLuca ~ Asst. General Manager
Selim Duraku ~ Restaurant Coordinator
Luis Garcia ~ Executive Chef
Franco Garcia ~ Chef de Cuisine
Victoria DeSimone ~ Sous Chef

**\$72.95 Per Person Plus
Tax & Gratuity**

**Call 718.477.2400 x5 for
Reservations**