



## Appetizers

**TORTELLINI TOMATO SOUP** with Italian Sausage 8

### STUFFED PORTOBELLO MUSHROOM

Italian sausage, spinach, ricotta, fontina, Romano cheese, creamy tomato sauce 9

**BAKED MEATBALLS** traditional recipe, whipped ricotta, crostini 9

### SEAFOOD FLORENTINE PIZZA

Old Bay crab béchamel, fresh spinach, roasted tomatoes, shrimp, scallops, lobster, shaved prosciutto, burrata, fontina, mozzarella 24

**BLUE CRAB CROQUETTES** lump crab potato fritters, lemon-caper aioli, red pepper beurre blanc 14

**ARANCINI** crispy risotto balls, spinach, smoked mozzarella 9

**CALAMARI FRITTI** red pepper aioli, marinara 12

**CHEF'S CHARCUTERIE PLATE** Bresaola, Sopressata, Taleggio & Paive served with hearth herb flatbread, peppercorn maple mustard, apple compote, strawberries with balsamic honey and sweet & sour onions 18

## Salads

**ROMAINE HEARTS & BABY KALE CAESAR** Caesar dressing, anchovies, hard boiled egg, croutons 11

**INSALATA VIVO** romaine, radicchio, arugula, baby tomatoes, crispy pancetta, gorgonzola 10

**ARUGULA SALAD** strawberries, blueberries, blackberries, fennel, pine nuts, goat cheese 11

## Entrées

### PASTA TRIO

SEAFOOD FRA DIAVOLO- shrimp, lobster, crab, fresh basil, casarecce pasta, spiced tomato sauce

STUFFED SHELL BOLOGNESE- pork, veal, ground beef, tasso ham, marinara, buratta

VEGETABLE MANICOTTI- tomatoes, wild mushrooms, spinach, herbed goat cheese, acorn squash puree, fresh mozzarella 27

### SCALLOP CAPRESE

seared scallops, baby heirloom tomatoes, fresh mozzarella, roasted red peppers, chiffonade basil, EVOO, balsamic drizzle 18

**MAFALDINE BOLOGNESE** housemade sausage, braised short rib, warm ricotta 20

**BUCATINI LOBSTER & SHRIMP** roasted tomatoes, chardonnay, thyme, cream 27

### WHITE WEDDING LASAGNA

lasagna of chicken bolognese, layered with butternut squash, ricotta, fontina & smoked mozzarella cheese 22

### HEARTH BRAISED BEEF SHORT RIB

rosemary parmesan potatoes, chianti pan sauce, blistered tomatoes, horseradish crème fraiche 26

**HANDMADE LOBSTER RAVIOLI** lobster chardonnay cream 28

**CHICKEN PARMIGIANA** pounded & lightly breaded, baked w/ marinara & mozzarella over linguini 19

**LEMON CHICKEN** capers, lemon & chardonnay over zucchini "linguine" 22

**BLACKENED SALMON** white balsamic shrimp, roasted cauliflower, pistachio olive oil 28

## Valentine's Dinner for Two



### Starters

**TORTELLINI TOMATO SOUP** or

**ARUGULA SALAD** strawberries, blueberries, blackberries, fennel, pine nuts, goat cheese

### Entrée

**SURF & TURF - 24oz VEAL T-BONE & BROILED LOBSTER TAIL**

gremolata mashed potatoes, confit red pearl onions, braised fennel, toasted parmesan

### Dessert

**RASPBERRY CAKE** vanilla mascarpone cream & fresh raspberries

**\$45pp**