



VALENTINE'S MENU

ANTIPASTI

- * **COBIA CEVICHE.** Mango, cucumber, red bell pepper, onion, cilantro. \$ 22
- * **TRUFFLE TUNA TARTARE.** Avocado mousse, wonton chips, ponzu sauce and white truffle oil. \$ 20
- CRAB CAKE.** Lump crab meat, garlic aioli and grilled corn guacamole on top. \$ 22
- BURRATA.** Arugula, cherry tomatoes, shaved parmesan, fresh figs, walnuts, balsamic glaze and truffle oil. \$ 22
- BRUSCHETTA DI BUFALA WITH STRACCIATELLA.** Fresh tomatoes, mozzarella di bufala, balsamic glaze. \$ 22

SALADS

- ARUGULA SALAD.** Baby arugula, orange segments, cranberries, toasted almonds, shaved parmesan and lemon vinaigrette. \$ 19
- PINK BABY BEET SALAD.** Orange wedges, watermelon, mint and Mediterranean dressing. \$ 22

GRILLED

- SALMON.** Green pea and potato puree, baby carrots. \$ 32
- BRANZINO.** Pan seared, truffle baby potato and asparagus. \$ 38
- NEW YORK STEAK.** Truffle baby potatoes and asparagus. \$ 52
- STEAK RIB EYE.** Truffle baby potatoes and asparagus. \$ 60

PASTAS

- TRUFFLE GNOCCHI.** Truffle parmesan sauce and wild mushrooms. \$ 28
- LOBSTER RAVIOLI.** Creamy lobster sauce. \$ 30
- SHRIMP PASTA.** Fettuccine and creamy lemon sauce. \$ 36
- BLACK LINGUINE FRUTTI DI MARE.** Shrimps, calamari, clams and mussels. \$ 45
- SHORT RIB PAPPARDELLE.** Braised short rib and red wine tomato sauce. \$ 38
- LOBSTER PASTA.** Whole Maine lobster, tomato and lobster sauce. \$ 65

DESSERTS

- ITALIAN AFFOGATO.** Creamy vanilla ice cream topped with hot espresso and finished with shavings of dark chocolate. \$ 12
- TIRAMISU.** Traditional tiramisu. \$ 12
- TRES LECHES CAKE.** Sponge cake soaked in three types of milk (evaporated, condensed and whole milk) with Vanilla ice cream. \$ 14
- CRÈME BRÛLÉE.** Creamy vanilla crème brûlée. \$ 14



VALENTINE'S MENU

COCKTAILS

SPANISH GIN & TONIC. Lemon gin, Fever-Tree lemon tonic water	\$ 15
ORANGE GIN & TONIC. Orange gin, orange, Fever-Tree tonic water	\$ 15
CUCUMBER GIN & TONIC. Gin, cucumber, Fever-Tree tonic water	\$ 15
BERRIES GIN & TONIC. Strawberry gin, berries, Fever-Tree tonic water.....	\$ 15
APEROL SPRITZ. Aperol, orange, soda, prosecco	\$ 15
ITALIAN SPRITZ. Elderflower liqueur, mint, soda, prosecco.....	\$ 15
ITALIAN SAINT. Elderflower liqueur, fresh lime juice, mint, cranberry, prosecco	\$ 15
APPASSIONATO. Tequila, passion fruit, agave, fresh lime juice, tajin rim	\$ 15
SPICY MARGARITA. Tequila, triple sec, chile liqueur, agave, fresh lime juice.....	\$ 15
MOSCOW MULE. Vodka, ginger beer, fresh lime juice	\$ 16
LONG ISLAND. Gin, tequila, vodka, white rum, triple sec, simple syrup, fresh lemon juice, coke	\$ 19
BUTTERFLY HAZE. Butterfly pea gin, lychee, lime juice	\$ 16
NEGRONI. Gin, sweet vermouth, Campari	\$ 16
SMOKED OLD FASHIONED. Bourbon, simple syrup, bitters, smoked oak	\$ 19
FRENCH 75. Gin, prosecco, simple syrup, fresh lime juice.....	\$ 15
RED OR WHITE SANGRIA. Triple sec, orange juice, fruit mix, red moscato or white moscato..	\$ 16
MARGARITAS. Tequila, triple sec, agave, fresh lime juice (choose the flavor).....	\$ 15

MARTINIS

CUCUMBER MARTINI. Gin, elderflower liqueur , syrup, cucumber, fresh lime juice.....	\$ 17
WHITE CHRISTMAS. Irish cream, vanilla vodka, white chocolate.....	\$ 18
CHOCO SEDUCTION. Marula liqueur, vanilla vodka, buttershots, chocolate.....	\$ 18
MANHATTAN. Whiskey, sweet vermouth, angostura bitters.....	\$ 18
STRAWBERRY MARTINI. Vodka, triple sec, strawberry, fresh lime juice.....	\$ 17
ITALIAN STAR. Vanilla vodka, triple sec, passion fruit, fresh lime juice.....	\$ 17
LYCHEE MARTINI. Gin, elderflower liqueur, lychee, fresh lime juice.....	\$ 17
FRENCH MARTINI. Vanilla vodka, raspberry liqueur, pineapple.....	\$ 17
ESPRESSO MARTINI. Vanilla vodka, coffee liqueur, Irish cream, fresh espresso.....	\$ 18
MANGOPOLITAN. Vanilla vodka, triple sec, mango, fresh lime juice.....	\$ 17
COSMOPOLITAN. Vodka, triple sec, cranberry, fresh lime juice.....	\$ 17