



Valentine's Day

MENU

APPETIZERS

Arancini

Rice balls stuffed with shredded short rib, smoked mozzarella cheese, truffle parmesan cream sauce

Maryland Crab Cake

Served with homemade mustard dijon sauce

Baked Clams

Baked, golden brown clams in a lemon white-wine sauce

Crispy Fried Calamari

Flour dusted, served with a duet of sauces

Wellfleet Oyster**Lobster Bisque Soup****Burrata**

Served with tomato and roasted pepper, with balsamic glaze on top

Beef Carpaccio

Thinly sliced filet mignon, arugula, mushrooms, with shaved parmesan and truffle vinegar

Sorrento Salad

Baby greens, cucumber, plum tomatoes, red onions, olives, tossed with a red wine vinaigrette, feta cheese

Caesar Salad

Romaine lettuce, shaved parmesan, garlic croutons, tossed with homemade Caesar dressing

MAIN

Surf & Turf

Lobster tail, 6oz of Filet mignon, port wine sauce

Beef short ribs

Slowly braised, served over creamy soft polenta

Chicken Martini

Parmesan-crusting chicken breast in lemon white wine sauce

Blue Crab Stuffed Sole

Fresh blue crab stuffing served with spinach risotto lemon white wine sauce

Homemade Lobster Ravioli with Pink Champagne Sauce**Pan-Roasted Halibut**

Topped with fresh tomato basil bruschetta

Linguine Frutti Di Mare

Lobster, shrimp, clams, mussels, calamari all sautéed in a light, spicy tomato sauce

New York Strip Steak

Grilled NY strip steak served with bordelaise sauce

DESSERT AND GLASS OF WINE
OR PROSECCO INCLUDED



\$79 PER PERSON (PLUS TAX & TIP)

