



Valentine's Day Dinner Features

Starter

Beet Salad

Red and golden beets with shaved fennel, watermelon radish & micros greens finished with strawberry vinaigrette 12.

Lemon Pesto Arancini

Crispy risotto rounds with house pesto & lemon zest served with roasted red pepper coulis 12.

Prosciutto Wrapped Melon

Served with arugula salad tossed in a citrus vinaigrette 11.

Creamy Dungeness Crab Dip

Creamy blend of fresh crab & Italian cheeses served with rustic crostini 16.

Main

Wild Mushroom Ravioli

Tossed with a balsamic cream sauce and finished with sautéed arugula and roasted tomatoes 21.

Saltimbocca Stuffed Pork Loin

Stuffed with prosciutto, sage, and smoked provolone served with potato gratin and broccolini 25.

Alaskan Razor Clams

Lightly breaded then golden fried and served with a citrus herb orzo and finished with a spinach arugula salad 24.

Dungeness Crab & Fennel

Cioppino

Zesty seafood stew of scallops, mussels, clams, white fish, and Dungeness crab simmered with fresh fennel 31.

Baked Lamb Pasticcio

Braised lamb ragu layered with Italian cream sauce and penne then finished with toasted bread crumbs 23.



Sweets

Strawberries & Chocolate

Molten chocolate sauce served with fresh strawberries and house made Italian biscotti 9.

Italian Chocolate Cake

Frangelico cream cheese filling 9