

## **valentine's chef specials**

starters

### **fresh pei mussels siciliano**

sautéed with olive oil, garlic, crushed red pepper, anchovy, white wine, marinara, basil, butter and parsley \$14

### **grilled octopus**

served over a fingerling potato hash, brussels sprouts, hazelnuts, pancetta, drizzled with horseradish aioli, balsamic reduction \$15

entrees

### **beef tenderloin**

three two-ounce grilled tenderloin medallions, Barolo wine redux, whipped roasted cauliflower, grilled asparagus \$26

### **pacific cod**

pan seared, almond crust, lemon beurre blanc, grilled asparagus \$24

### **pappardelle with braised pork shoulder**

braised with red wine, mirepoix, tomatoes, herbs and warm spices \$24

### **linguine pescatore**

shrimp, mussels, baby clams, calamari, tomatoes, marinara, white wine, basil, garlic \$25

desserts

### **nutella panna cotta**

fudge cookie, macerated berries \$10

ask about our mini dessert selections  
\$3 each or 3 for \$8