



KITCHEN & WINE BAR

**VALENTINE'S DAY
WEDNESDAY, FEBRUARY 14, 2024**

HOUSE COCKTAILS

Paper Plane: Maker's Mark, Aperol, Amaro Montenegro, Lemon 13

Sangria del Dia: Wine, Lemon & Lime Juice, Fruit, Spiced Syrup 10

Orzo Sour: Old Overholt Rye, Fresh Citrus Juices, Langlois French Cassis 13

Napoleon's Loss: Sauza Tequila, Lemon Juice, Spicy Ginger Syrup, Candied Ginger 13

AMUSE

Housemade Hummus & Lebanese Muhammara, Fresh Baked ABC Baguette

APPETIZERS

Classic Minestrone Soup: White Beans, Ditalini Pasta, Fennel, Parmesan, Basil Oil

Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil, Parmigiano Reggiano

Mixed Lettuces Salad, Red Grapes, Almonds, Red Onions, Manchego, Sherry Vinaigrette

Classic Caesar, Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano

Seared Greek Halloumi Cheese, Tomatoes, Lemon, Ouzo, Grilled Bread

Octopus & Squid Salad, Potatoes, Chorizo Vinaigrette

PASTAS & ENTREES

Peasant Beef & Pork Bolognese, Rigatoni Pasta, Pomodoro, Chili Flake, Cream

Risotto Inverno: Arborio Rice, Roasted Local Mushrooms, Cacio e Pepe Butter

Spaghetti Pomodoro, Tomato, Fresh Basil, Parmigiano Reggiano, Olive Oil

Grilled Peppercorn Crusted NY Sirloin, Duck Fat Potatoes, Caramelized Onions, Mushroom Sauce

Braised Lamb Shank, Chorizo, Cumin, Tomato, Gigante Beans, Piquillo Peppers

Grilled Alaskan Halibut, Root Vegetable Cioppino, Smoked Tomatoes, PEI Mussels, Atlantic Squid

DESSERTS

Spanish Olive Oil & Rosemary Cake, Lemon Curd, Whipped Cream

Vanilla Bean Gelato, Chocolate Espresso Cookie

Semisweet Chocolate Pot du Crème, Whipped Cream

Classic Tiramisu, Espresso-Soaked Lady Fingers, Kahlua Mascarpone

Sixty dollars per person plus drinks, tax, and service

If separate checks are necessary, we will gladly divide the bill up to five ways.

A 20% service charge will be added to all parties of five or more.

*Consuming raw or undercooked foods may increase your chance of acquiring food borne illness.