



VALENTINE'S DAY 2025
2026 MENU TO BE RELEASED FEBRUARY 1

HOUSE COCKTAILS

- Il Bacio:** Cocchi Rosa, Rye Whiskey, Montenegro Amaro 14
Pomelo: Ketel One Grapefruit Vodka, Cointreau, Elderflower, Lime, Cranberry 14
Sangria del Dia: Wine, Lemon & Lime Juice, Fruit, Spiced Syrup 12
Orzo Sour: Old Overholt Rye, Fresh Citrus Juices, Langlois French Cassis 14
Napoleon's Loss: Sauza Tequila, Lemon Juice, Spicy Ginger Syrup, Candied Ginger 14

AMUSE

House Made Hummus, Fresh Baked ABC Baguette

APPETIZERS

Red Lentil Soup, Pistachio Dukkah, Feta, Scallions
Shaved Fennel Salad, Prosciutto di Parma, Pine Nuts, Parmigiano Reggiano, Balsamic Vinaigrette
Mixed Lettuces Salad, Red Grapes, Almonds, Red Onions, Manchego, Sherry Vinaigrette
Classic Caesar, Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano
Steamed Prince Edward Island Mussels, Coconut Milk, Lime, Chilies, Ginger, Curry
Lebanese Muhammara: Roasted Pepper & Toasted Walnut Dip, Grilled Za'atar Flatbread

PASTAS & ENTREES

Peasant Beef & Pork Bolognese, Rigatoni Pasta, Pomodoro, Chili Flake, Cream
Spaghetti Pomodoro, Tomato, Fresh Basil, Parmigiano Reggiano, Olive Oil
Grilled Octopus Orecchiette, Broccoli, Chickpeas, Chorizo Butter, Breadcrumbs
French Onion Risotto, Gruyere, Caramelized Onions, Red Wine, Porcini, Garlic Breadcrumbs
Spice Roasted Organic Chicken Breast, Smashed Fried Potatoes, Sumac Onions, Labne
Baharat Rubbed NY Sirloin, Bulgar Pilaf, Roasted Carrots, Urfa-Coffee Brown Butter
Turkish Coffee Braised Lamb Shank, Chickpeas, Tomatoes, Apricot, Labne
Roasted Halibut Bouillabaisse, Mussels, Shrimp, Fennel, Tomato, Saffron Shellfish Broth, Pepper Aioli

DESSERTS

Spanish Olive Oil & Rosemary Cake, Lemon Curd, Whipped Cream
Halva Semifreddo, Date Molasses, Toasted Hazelnut
Semisweet Chocolate Pot du Crème, Whipped Cream
Classic Tiramisu, Espresso-Soaked Lady Fingers, Kahlua Mascarpone
Mango Sorbet, Fresh Berries

Eighty-five dollars per person plus drinks, tax, and service