

VALENTINE'DAY
FEBRUARY 14, 2026

Amuse Bouche
Silky potato-leek puree

FIRST: CHOOSE ONE

Polpette

Grass fed beef meatballs, parmigiano, creamy pesto

Gamberoni

Marinated grilled prawns, garlic, frisée, lemon aioli

Roladini

Grilled eggplant, ricotta, mozzarella cheese over marinara

Insalata Alla Cesare

Romaine, garlic, creamy anchovy dressing, lemon, parmigiano, garlic croutons

Harvest Salad

Organic greens, fuji apples, toasted sugar pecans, gorgonzola, sherry

SECOND: CHOOSE ONE

Ravioli Formaggio

House made, filled, spinach, gorgonzola, smoked mozzarella, ricotta, parmigiano
In crimini, beech, oyster mushroom cream

Lasagna

House made pasta, layered, beef meat sauce, mozzarella, parmigiano cheese

Fettuccine Carne

House made pasta, slow braised sirloin beef, crimini mushrooms, cabernet & port wine demi

Iceland Cod

Wild caught, pan roasted, lemon butter basil sauce, potato puree, vegetables

Salmon

Filet of salmon, swiss chard, orzo pasta, dill cream

Pollo Marsala

Organic free range chicken breast, crimini, beech & oyster mushrooms, Marsala wine, polenta

Lamb Chops

Marinated, organically raised lamb chops, grilled and finished with a rosemary demi-glace.
potato purée, seasonal vegetables.

DESSERT: CHOOSE ONE

Tiramisu

Lady fingers, espresso, rum, mascarpone cheese, chocolate shavings

Lemon Chiffon Cake

Airy, light, lemon curd, lemon cream

Peanut Butter Chocolate Brownie

Rich, chocolate brownie, chocolate ganache, peanut butter, Chambord liqueur

\$88 per person (tax and gratuity will be added)

HANDCRAFTED COCKTAILS

Lavender Lemon Drop:	Vodka, House Made Honey Lavender Syrup, Lemon	16
Valen-Thyme:	Vodka, Passionfruit Liquor, Sugar, Lemon, Thyme	16
The Grand:	Vodka, Burnt Orange Amaro, Lime, Cardamom, Rhubarb Bitters	16
Roses Are Red:	Gin, Rose Petal Sugar, Lime, Rose Water	16
Alchemist Gin & Tonic:	Butterfly Pea Flower infused Gin, Tonic, Rosemary, Juniper, Sage, Ice	15
Sicilian Gin & Tonic:	Sicilian Pink Grapefruit Infused Gin, Tonic, Rosemary, Orange, Ice	15
Tickled Pink:	Carpene Malvolti Prosecco, Passion Fruit Liqueur, Lemon Peel	15
The Mules:	<u>Choose:</u> Vodka/Tequila/Whiskey. With Ginger Beer, Lime, Ice	14
Vendetta:	Whiskey, Chai Spiced Simple, Amaro, Lemon, Vegan Foam, Ice	16
Negroni Amore:	Gin, Coco Nib & Strawberry Infused Cappelletti, Carpano Antica Vermouth, Ice	16
Valentino Old Fashion:	Knob Creek Bourbon, Cherry Bitters, Chocolate Bitters, Sugar, Ice	16
Benvenuti's Manhattan:	Woodford Bourbon, Carpano Antica Vermouth, Orange Bitters	16

WHITE WINES BY THE GLASS

Sparkling Wine	Carpene Malvolti, Veneto Italia, DOCG (light, crisp, dry)	14
Moscato	Ruffino D'asti, Piedmont, Italia, DOCG (sweet, floral)	11
Rose	Calafuria, Salento, Puglia, Italy (peaches, pink grapefruit, pomegranate)	14
Riesling	A to Z, Oregon (mandarin orange, peach, pears)	12
Sauv Blanc	St Supery, Napa Valley (ripe fruit, hints of citrus tones)	15
	Duckhorn, North Coast, 2021 (soft, mango, pineapple, melon)	16
Albarino	Abadia De San Campio, Spain (ripe pineapple, mango, citrus)	14
Pinot Grigio	St Michael-Eppan, DOC, Italy (peach, pineapple, tropical, sage)	15
Grillo	DonnaFugata, Sur Sur, Sicilia, Italia (crisp, cantaloupe, wildflowers)	15
Chardonnays	Rutherford, Napa Valley, (apples, butter, vanilla, toasty spices)	15
	Truchard, Carneros, Napa (pineapple, mango, Meyers lemon,	16
	Frank Family, Carneros (ripe fruit, savory oak)	20
	Rombauer, Carneros (buttery, vanilla)	23

RED WINES BY THE GLASS

Barbera	San Silvestro, Appassimento, Piemonte, Italia DOC (dark berries, spices)	16
Nebbiolo D'Alba	San Silvestro, Brumo DOC, Piemonte, Italia (vanilla, spicy, coffee)	16
Chianti	Tenuta Artimino, Toscana, Italia, DOCG (balanced, cherries)	14
Nerello	Etna Rosso, Petra Lava, DOC Sicily (red fruit, complex, soft tannins)	14
Red Blend	Villa Antinori, Toscana, Italia (ripe berries, plums, spice, balanced)	15
	Freakshow, Lodi, (black cherry, violet, cinnamon, coffee)	15
Super Tuscan	Tenuta Le Colonne, Bolgheri, Tuscan, Italia (bold, rich, tannins)	18
Pinot Noir	Chalk Hill, Sonoma Coast, (honeysuckle, orange peel, berries)	16
Zinfandel	Earthquake, Lodi, California (blackberry, espresso, baking spices)	14
	Prisoner, Napa Valley (balanced, dark cherry)	22
Merlot	Ferrari-Carano, Sonoma (plum, cherry, pomegranate, clove)	16
Petite Syrah	The Crusher, California (plum, blackberry, spice)	15
Cabernet	Daou, Paso Robles, (currant, black cherry, cedar, bold)	19

DRAFT BEER

Peroni / Lager/ Italia 5.1%	10
Calicraft Cool Kidz /IPA/ CA 7.2	10
Firestone 805/Blonde/CA 4.7%	10