

VALENTINES DAY DINNER

FOR THE TABLE

Truffle Risotto Bites

Arborio Risotto Parmigiano Balls, Truffle Cacio & Pepe
Crema, Crispy Guanciale, Toasted Pine Nuts, Shaved
Parmigiano Reggiano, Rosemary Garnish

18

Grilled Bruschetta

Housemade Toast Points, Roma Tomatoes, Red Onions
Basil, Stracciatella, Balsamic Glaze & Arugula

14

Sweet Heart Shrimp Cocktail

Five Ice Chilled Jumbo Shrimp, Classic Cocktail Sauce
Tartar Sauce & Lemon Wedge Garnish

26

Spinach Dip

Creamy Spinach, Three Cheese Blend, Pecorino Gratin
Roasted Red Peppers, Housemade Toast Points

16

SOUP & HALF SALADS

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Arugula, Shaved Red
Onions, Basil Pesto, Extra Virgin Olive Oil, Modena Balsamic
Glaze

10

Classic Caesar

Signature Caesar Dressing, Butter Croutons, Shaved
Parmigiano & Lemon Wedge Garnish

8

American Lobster Bisque - 5 Cup

MACARONI

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Carbonara Americano

Housemade Penne, Garlic, Caramelized Onions, Pancetta
Green Peas, White Wine, Cream, Parmigiano Reggiano, Egg
Yolk Garnish

28

Tribeca Angry Lobster

Housemade Linguine, Garlic, Cherry Tomatoes, Cherry
Peppers, Maine Lobster, White Wine Butter Reduction Italian
Gremolata, Basil Floret Garnish

33

Heart Lobster Ravioli

Heart Shaped Lobster Ravioli, Garlic, Cherry Tomatoes
Spinach, Cream, Parmigiano Reggiano, Jumbo Shrimp, Italian
Parsley Garnish

36

Filetto di Pomodoro

Housemade Pappardelle, Garlic, Jumbo Shrimp, White
Wine, Filetto di Pomodoro Sauce, Straciatella Buratta, Basil
Floret Garnish

31

Pistachio Pesto

Housemade Angel Hair, Cream, Basil Pesto, Parmigiano
Reggiano, Whipped Ricotta, Toasted Pistachios & Basil
Floret Garnish

28

ENTREES

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Chicken Parmigiano

Crispy Chicken Cutlet, Pomodoro Sauce, Melted Mozzarella
Spaghetti Pomodoro, Shaved Parmigiano & Basil Floret

29

Filet Mignon

Pan Seared 8 oz Chateaubriand, Classic Mashed Potatoes
Bacon Wrapped Asparagus, Buttermilk Onions Rings
Gorgonzola Crema, Thyme Garnish

62

Delmonico Ribeye

Pan Seared Nolan Ryan 16oz Ribeye, Classic Mac & Cheese
Sautéed Mushrooms & Onions, Herbed Compound Butter
Rosemary Garnish

64

Lobster Francese

Pan Seared Flour & Egg Battered Lobster Tail, Housemade Angel
Hair, Maine Lobster, Lemon Butter White Wine Reduction
Sautéed Spinach, Lemon Medallion & Italian Parsley Garnish

52

Cashew Crusted Chicken

Crispy Cashew Chicken, Sautéed Spinach, Classic Mashed
Potatoes, Fire Roasted Green Chili Crema, Thyme Garnish

28

Nonna's Lasagna

Layers of Housemade Pasta, Ricotta Mozzarella, Pecorino
Pomodoro Sauce, Shaved Parmigiano, Fresh Basil Garnish

26

with Bolognese - 31

Pan Seared Scallops

Pan Seared Scallops, Saffron Orzo, Spanish Chorizo, Green
Peas, Grilled Corn, Brown Butter Buerre Blanc, Salsa Verde
Garnish

44

Hibachi Salmon

Pan Seared Salmon, Egg Fried Rice, Ginger Garlic Bok Choy
Thai Chili Glaze, Scallions, Sesame Seeds, Crispy Wonton Strip
Garnish

32

SWEETHEART SIDES

Seasonal Vegetables

12

Classic Mashed Potatoes

12

Oven Roasted Carrots

12

Mediterranean Rice Pilaf

12

Sautéed Spinach

12

Lemon Parm Brussels

12

Mac & Cheese

12

Hand Cut Fries

12