

Valentine's Day Menu

4-Course Menu | \$110 per person | Select an item from each course

APERITIVO

SEAFOOD MEDLEY

- Jumbo prawns, crab, calamari, lobster, castelvetrano olives, red bell peppers, celery, charred lemon and extra virgin olive oil vinaigrette. —

ANTIPASTI

Served with fresh crostini with balsamic reduction.

BURRATA WITH FRESH ORGANIC PEARS AND LOCAL HONEY

- With balsamic reduction, toasted pecans, and crystallized ginger. —

WHITE TRUFFLE BURRATA WITH MARINARA AND BASIL PESTO

- Hand-stretched burrata atop slow-roasted San Marzano tomato marinara sauce topped with lemon basil pesto. —

BURRATA WITH ARTICHOKE HEARTS, OLIVES, AND PROSCIUTTO DI SAN DANIELE

- Catelvetrano olives and artichoke hearts, marinated in our house-made lemon thyme vinaigrette. —

SECONDI

Served with fresh crostini with balsamic reduction.

BROWNED BUTTER CACIO E PEPE

- Cultured butter, coarsely grated Parmigiano-Reggiano and Pecorino Romano cheeses, fresh ground black peppercorns, and EVOO. Finished with fresh herbs, crostini, and balsamic reduction. —

PASTA AND PRAWNS WITH VODKA CREAM SAUCE

- Prawns, and our house-made tomato-vodka sauce, using Maui's Ocean organic vodka, with a touch of cream. Finished with fresh herbs, crostini, and balsamic reduction. —
» **Chicken can be substituted for Prawns »**

LEMON BASIL PESTO PASTA

- Organic Italian pasta with our house-made lemon basil pesto sauce, a touch of cream, Parmigiano-Reggiano cheese, pine nuts, skillet-toasted bread crumbs. —

SPICY SEAFOOD PASTA

- Organic spaghetti, baby steamer clams, jumbo prawns, house-made spicy red arrabbiata sauce sautéed with fresh garlic, Calabrain chili, and red wine. —

DOLCE

CLASSIC TIRAMISU

- Ladyfingers soaked in Italian espresso and Marsala wine, layered with lightly sweetened mascarpone cheese. —

**A 20% service charge will be automatically added for parties of 6 or larger.
We accept cash, Visa, MasterCard, Discover, and American Express.**