



Valentine's Day

FEBRUARY 14, 2026

To Start Your Specials Evening, a Glass of Sparkling Wine is Included

SHARED APPETIZERS

Choice of One to Share

GARLIC PUFFS

Housemade Dough Baked Golden Brown
Tossed with E.V.O.O. and Roasted Garlic

BRUSCHETTA

Toasted Filone Bread with Marinated Tomatoes,
Crumbled Gorgonzola, and Balsamic Reduction

STUFFED MUSHROOMS

Stuffed with Breadcrumbs, Romano Cheese,
and White Wine

FRIED RAVIOLI

Meat Ravioli, Topped with Parmesan Cheese and Parsley,
Served with Calabrian Aioli and Marinara Sauce

CALAMARI FRITTI *add 5*

Tender Calamari Rings and Tentacles
Served Golden Brown with Marinara Sauce

MEATBALLS & RICOTTA

Housemade Beef Meatballs, Marinara, Basil,
Seasoned Ricotta, Parmesan, Crostini

SOUP OR SALAD

Choice of One Each

SALAD DELLA CASA

Mixed Greens, Tomatoes, Black Olives,
Mozzarella Cheese, Tossed with Choice of Dressing

CAESAR SALAD

Romaine Lettuce, Croutons, and Parmesan
Cheese, Tossed with Housemade Anchovy Dressing

MINISTRONE

Vegetable Stock, Assorted Vegetables,
and Shell Pasta

TUSCAN TOMATO *add 2*

San Marzano Style Tomatoes, Onions, and a Touch
of Cream, Topped with Housemade Croutons

ENTREES

Choice of One Each

SPAGHETTI WITH MEATBALLS

Served with Marinara Sauce and
Two Housemade Beef Meatballs
Sub. Meat Sauce add 2

RAVIOLI CREMA ROSA

Four Cheese Ravioli Topped with
Eddie's Tomato Cream Sauce
Add Shrimp 7.99

CHICKEN ALFREDO

Classic Parmesan Cream Sauce,
Served with Grilled Chicken, and
Tossed with Fettuccine
Sub. Shrimp add 2

SAUSAGE & RIGS AL FORNO

Crumbled Italian Sausage Baked with
Crema Rosa Sauce, Fresh Mozzarella,
Green Peas, Rigatoni Pasta and Red
Chili Flakes

\$54.95

LASAGNA DI CARNE

Layered with Three Cheeses,
Italian Sausage, and Meat Sauce

MUSHROOM BORSELLINI

Stuffed Pasta Purses Sautéed with
Cremini Mushrooms, Spinach, Oven
Dried Tomatoes, and Romano Cream

CHICKEN PARMIGIANA

Parmesan-Crusted Chicken with
Marinara and Melted Mozzarella,
Served with Spaghetti Marinara

PASTA ALLA PALERMO

Crumbled Italian Sausage with Herbs &
Spices, in a Tomato Cream Sauce,
Topped with Citrus Whipped Ricotta

CHICKEN ALESSANDRIA *add 3*

Chicken Medallions Sautéed with Pancetta,
Artichoke Hearts, & Mushrooms with
Lemon Butter Sauce & Capellini Pasta

\$59.95

FETTUCINE PARADISO

Slices of Filet Mignon, Sautéed with
Cremini Mushrooms, and Fresh Spinach
in a Roasted Pepper Cream Sauce

ITALIAN BRAISED SHORT RIB *add 5*

4-Hour Braised Boneless Beef Short
Rib, Served in it's Own Jus with
Roasted Garlic Mashed Potatoes
& Charred Broccolini

SHRIMP & SCALLOPS DA VINCI

Shrimp & Scallops Sautéed with
Diced Tomatoes & Fresh Spinach in
a Lemon-Shallot Garlic Cream Sauce,
Tossed with Linguine Pasta

FILETTO DI MANZO *add 5*

Three Petit Filet Mignons Topped with
Brandy Gorgonzola Cream Sauce, Garlic
Mashed Potatoes, Sautéed Vegetables

\$64.95

DESSERTS

Choice of One Each

CHOCOLATE CAKE

Four-Layer Rich Chocolate Fudge Cake,
Served with Whipped Cream

SICILIAN CANNOLI

Crispy Italian Pastry Filled with Housemade
Sweetened Ricotta Cheese with Chocolate Chips,
Chopped Pistachios, and Cherry

TIRAMISÙ

Lady Fingers Soaked in Espresso Layered
with Mascarpone, Marsala Wine, Whipped
Cream, Dusting with Chocolate

APPLE & RAISIN BREAD PUDDING

Warm Housemade Bread Pudding with a Scoop
of Vanilla Ice Cream, Drizzled with Caramel Sauce