



VALENTINE'S DAY SPECIALS

Celebrating Love & Friendship

Limited Time Menu Available February 8th – February 15th

ENTRÉES

Lobster Cappellacci 24

Homemade fresh pasta, filled with Maine lobster meat, braised with sweet onions, ricotta cheese, & fresh herbs. Served with a brandy pink cream sauce.

Tortellini Al Forno 23

Cheese tortellini pasta, petite turkey meatballs & sun-dried tomatoes. Baked in a basil pesto cream sauce.

Hearty Short Rib 29

Braised short rib, mashed potatoes, & roasted garlic sautéed spinach. Served with a demi-glance sauce.

WINE PAIRINGS

Vermentino Tenuta Perolla, San Felice 12 34

Tuscany, Italy The palate shows a refreshing crispness with subtle citrus. Pair with Lobster Cappellacci.

Chardonnay, Kendall-Jackson 13 39

Santa Rosa, California Aromas of mango, citrus, & spices. Pair with Tortellini Al Forno.

Malbec, Los Bocheros 10 29

Argentina Aromas of mulberries, dark plums, lavender honey, & dry wild herbs. Medium bodied with fine tannins. Pair with Hearty Short Rib.

SWEET FINISH

White Chocolate Raspberry Cheesecake 12

Moist white cake is baked with a layer of luscious white chocolate cheesecake & raspberries, covered with whipped cream & decorated with pink chocolate shavings, a whipped cream puff, & a pink chocolate heart.

Chocolate Fantasy 12

A moist chocolate cake topped with a delicious chocolate mousse blended with cream of cocoa, imported mocha paste, & espresso. Finished with a layer of chocolate ganache, a chocolate triangle, & chocolate drizzle.

Celebration of Food & Love

In Maria's Kitchen, love takes the stage,
On Valentine's Day, we celebrate with grace.
Maria Alfano, our founder, born on this date so dear,
Her love for Italian cooking, we hold near.
In Italy's heart, St. Valentine's tale we trace,
A reminder of love's enduring embrace.
Together we gather, with hearts full of delight,
Sharing Italian food, our love takes flight.

