

# *HAPPY VALENTINE'S DAY*

## APPETIZER

### MOZZARELLA CAPRESE 13

Fresh mozzarella, heirloom tomatoes, fresh basil, extra virgin olive oil & balsamic reduction

### MIXED VEGETABLE BRUSCHETTA 12

Orange bell pepper, fennel, zucchini, onion, tomato, garlic & fresh basil served over grilled crostini

### HUMMUS 9

Chickpea spread with garlic, tahini & lemon

### BABAGHANOJJ 11

Roasted eggplant spread with garlic, tahini & lemon

### SAFFRON MANILLA CLAMS 12

Preserved lemon, shallots, white wine, parsley, saffron & black sesame

### FRIED SMELT 11

### SHRIMP SALTADO 16

Tiger shrimp, red potatoes & garlic Parmesan sauce over grilled french bread

### SANTORINI MEZZE 20

Kubbe, stuffed grape leaves, feta cheese, tabouleh, cucumbers, pickled turnips, green olives, hummus and pita

## SOUP & SALAD

### LOBSTER BISQUE SOUP 7

### INSALATA DI CASA 10

Field greens and balsamic vinaigrette

### TRADITIONAL GREEK SALAD 11

Tomatoes, cucumbers, onions, Kalamata olives, bell peppers, oregano, feta and lemon vinaigrette

### CAESAR SALAD 11

Romaine lettuce, our home made Caesar dressing, herbed croutons & Parmesan

### GOLDEN & RED BEET SALAD 12

With red cabbage, dried fruit & apple cider vinaigrette

### WALDORF SALAD 12

Romaine lettuce, field greens, apple, celery, red grapes, candied walnuts in a creamy honey dressing

## PASTA AND RISOTTO

### FARFALLE AL PESTO E POLLO 18

Bowtie pasta, cilantro pesto & grilled chicken breast

### FETTUCCHINE CON GAMBERETTI 22

Roasted peppers, chili oil & garlic white wine sauce

### WILD MUSHROOM RISOTTO 20

With parsley, white wine, endive & pecorino cheese

### LOBSTER RISOTTO 26

With leeks, cherry tomatoes & saffron

## ENTREE

### PAN ROASTED FILET MIGNON 32

With wild mushroom ragú, grilled fennel, tomatoes, red potatoes & red wine demi glace

### CIOPPINO WITH GARLIC BREAD 24

Mussels, clams, calamari, salmon, shrimp, bay scallops, julienne vegetables & basil

### BRAISED LAMB SHANK 25

With garlic mashed potatoes & port wine mushroom & sundried tomato sauce

### CHICKEN KEBAB 18

With rice pilaf, roasted vegetables and hummus

### GRILLED FILET OF SALMON 21

Served with garlic mashed potatoes, seasonal vegetables & basil beurre blanc

### PAN SEARED NEW ZEALAND SEABASS 30

With curry rice, swiss chard & lemon butter sauce

### SEARED AHI TUNA OVER SOBA NOODLES 26

Pepper crusted sushi grade tuna, with julienne carrots, seaweed, green onions & ginger soy dressing

### BUTTERNUT SQUASH COUS COUS 18

Cooked with zucchini, parsnips, raisins & chickpeas in a saffron ginger broth

## DESSERT

CHOCOLATE & ESPRESSO POT DE CRÈME 9

APPLE RAISIN BREAD PUDDING 9  
With bourbon crème Anglaise

CRÈME BRULEE 9

SANTORINI'S TIRAMISU 9

CHAMPAGNE SORBET 9