



Valentine's Day Menu

February 14, 2026

Receive a complimentary after-dinner Limoncello

APPETIZERS

- Sweet and Sour Calamari** 18.00
Crispy calamari, tossed in sweet and sour, cherry peppers
- Antipasto Plate** 27.00
Assorted dried cured meats, imported cheeses, roasted peppers
- Grilled Focaccia Bread** 14.00
Fresh mozzarella, gorgonzola fondue
- Bruschetta Alla Napoletana** 22.00
Creamy burrata, roasted tomato, pesto, fig jam, fresh herbs
- Arancini Alla Romana** 22.00
Vodka sauce, pecorino romano, fresh arugula

SOUP

- Pasta Fagioli** 10.00
- Roasted Red Pepper Bisque** 12.00
Garlic croutons

SALAD

- Caesar** 14.00
Romaine lettuce, parmesan cheese, homemade focaccia croutons, eggless Caesar dressing
- Organic Tomato** 24.00
Fresh sliced tomatoes, French feta, bell peppers, cucumber, red onion, EVOO
- Organic Gold & Red Beets** 16.00
Toasted walnuts, goat cheese crumbles, red beet vinaigrette, mixed fresh herbs
- Radicchio & Fresh Tomato** 16.00
Feta cheese crumble, mixed greens, toasted pine nuts, crispy bacon, balsamic vinaigrette

HOMEMADE DESSERT

- Crème Brûlée** 14.00
- Tiramisu** 14.00
- Fallen Chocolate Cake** 14.00
- Pistachio Cheese Cake** 14.00
- Strawberry Mimosa Cake** 14.00

ENTREES

- Allen Brothers 16oz. Grass-fed Ribeye** 58.00
Garlic roasted potato, sautéed broccolini, fresh herbs, EVOO
- Allen Brothers 8oz. Filet Mignon alla Marsala** 60.00
Garlic mashed potato, sautéed asparagus, mushroom marsala wine sauce
- Red Wine Braised BBQ Short Ribs** 37.00
Cheese potato croquette, sautéed broccolini
- Blackened Scallops** 40.00
Creamy pesto asparagus parmesan risotto
- Grilled Salmon** 36.00
Sweet corn, parmesan farro risotto
- Fish of the Day** mkt price
Chef's choice starch and seasonal vegetables
- Allen Brothers Rack of Lamb** 55.00
Scalloped potato, grilled asparagus, garlic aioli
- Free Range Chicken Parmesan** 27.00
Organic spaghetti pomodoro
- Veal Parmesan** 30.00
Organic spaghetti pomodoro
- Eggplant Rollatini** 27.00
Spinach, mozzarella, pomodoro sauce
- Shrimp Alla Cacio e Pepe** 32.95
Bucatini pasta, bacon, mushroom, cream di pecorino
- Pappardelle Bolognese** 35.00
Homemade pappardelle with grass-fed beef
- Homemade Bake Nidi di Rodine** 37.00
Stuffed with cod, salmon, swordfish, calamari, tomato basil sauce
- Homemade Beef Ravioli** 37.00
Tossed in a gold butter tomato broth
- 1 1/2 Pound Lobster** 70.00
Homemade papardelle, Alfredo or Fra Diavolo sauce

Happy Valentines Day from Buon Appetito Family

*Please no splitting and no substitutions. Thank you for your understanding. Prices do not include tax or gratuity.