

Valentine Specials

Available 2/9 - 2/17

Soups

Lobster Bisque • \$9

lobster, white wine, heavy cream, tomato paste, puree onion, carrot, celery

☉ Tomato Bisque • \$8

rich, thick + creamy, roma tomato

Salad

☉ Beet Salad • \$10

braised beets, arugula, candied walnuts, goat cheese, balsamic vinaigrette

☉ Strawberry Salad • \$10

spinach, pickled red onion, gorgonzola, almonds, white balsamic poppy seed dressing

Appetizers

☉ Mozzarella Caprese • \$16

arugula, sliced mozzarella, burrata, tomatoes, olive oil and balsamic glaze

Coconut Shrimp • \$17

panko & shredded coconut blend, fried, served with Thai chili aioli

Whipped Herb Ricotta • \$13

honey drizzle, served with crostini

Entrées

Entrées are accompanied by potatoes au gratin and asparagus

Stuffed Shrimp • \$35

broiled jumbo shrimp stuffed with crab imperial

9 oz. Filet Mignon • \$40

Au poivre with cognac, cream, peppercorn
Add Jumbo Lump Crab Meat... +\$9

Veal Chop Parmesan • \$44

16 oz veal chop topped with fresh mozzarella over linguini with house made marinara

Shrimp + Lobster Pappardelle • \$35

with sautéed pancetta, tomato sauce, pappardelle pasta, herb ricotta

Seafood Pot Pie • \$35

Shrimp, crab, lobster, corn, peas, carrots in a creamy old bay sauce, topped with golden puff pastry

Dessert

Strawberry Shortcake • \$8

strawberry, angel food cake, fresh whip crème

Bassets® Raspberry Truffle Ice Cream • \$8

topped with a chocolate covered strawberry

Specialty Cocktails

Cupids Kiss Margarita • \$12.50

Blanco tequila, triple sec, strawberry purée, lime juice, simple syrup, on the rocks with a sugar rim and lime wedge

Espresso Your Love Martini • \$13

Vanilla vodka, Tia Maria 'Cold Brew' Coffee Liqueur, double espresso shot, triple sec

My Sparkling Valentine • \$9

Prosecco, strawberry purée

*NO SUBSTITUTIONS. Dishes cannot be split. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

☉ = Gluten Free

TAVOLA
RESTAURANT + BAR