

JOIN US FOR



Valentine's Day

Truffle

NEIGHBORHOOD
CUCINA

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CUCINA



Happy Valentine

3-COURSE MENU \$55 PER PERSON OR A LA CARTE MENU

ADD SHAVED FRESH TRUFFLE +15\$



STARTERS

choose one

FUNGHI RIPIENI

stuffed with crab meat, bread crumbs,
italian herbs and Parmesa. 25

COCCOLI TOSCANI

Fried dough with truffle stracciatella
cheese prosciutto in tomato sauce 22

SIGNATURE CAESAR

little gems, house-made Caesar dressing,
Parmesan tuille croutons. 16

BEEF TARTARE

coturnix quail egg / tone ground capers, shallots
/ truffle / ciabatta crostini / citrus segment. 28

PROSCIUTTO E BURRATA

fresh burrata / parma prosciutto, / fig jam. 25

GRILLED ARTICHOKE

local mint, caper, citrus white wine sauce. 21

CALAMARI FRITTI

fried calamari, spicy marinara, lemon spicy aioli. 23



MAIN COURSE

choose one

TORTELLINI DI ARAGOSTA

homemade lobster ravioli, cream tomato
vodka sauce. 39

FETTUCCINE TRUFFLE

truffle creamy sauce. 36

RAVIOLI OSSOBUCO

Homemade large tortello stuffed with
shredded ossobuco in marsala creamy sauce truffles. 42

GNOCCHI CACIO E PEPE

homemade potato dumpling, stuffed with ricotta
cheese, pecorino, cream sauce, black pepper. 34

RIBEYE SICILIANA

prime bone in ribeye steak served table side
on lava stone, with rosemary roasted potato 65

SALMONE

Scottish salmon seared, seasonal roasted
vegetables chardonnay limoncello sauce. 38

BRANZINO

Seared Over crab mashed potatoes in a
pomegranate reduction. 55



CHEF'S FAVORITES

only a la carte

LOBSTER FETTUCCINE MP

Half live maine lobster with baby shrimp,
scallops in pink vodka sauce.

TOMAHAWK MP

Prime tomahawk 36 oz perfect cooked, sliced
served with truffle fries in truffle butter sauce



DESSERTS

choose one

LIMONCELLO CAKE 14

TIRAMISU 14



18% Gratuity will be added for party of 6 or more.
3.95% surcharge will be added to all the guest checks to cover increasing costs & support recent min wage
& benefits for our dedicated team