

BISTRO & BAR  
**B.B. ITALIA**

## ST. VALENTINE'S MENU

\$75 per person

### FIRST COURSE

Choice of

#### SALAD OF BURRATA

creamy burrata cheese served with heirloom cherry tomatoes, fresh basil, balsamic glaze, green herb oil

#### B.B. ITALIA CHOPPED SALAD

baby romaine, genoa salami, provolone, pepperoncini, red onion, mozzarella, tomatoes, cucumber, kalamata olives, roasted red pepper

### SECOND COURSE

Choice of

#### FILET OF BEEF\*

beef tenderloin, black truffle red wine sauce, roasted seasonal vegetables, mashed potatoes

#### HALIBUT\*

pan-seared halibut, lobster bisque risotto, roasted cherry tomatoes, grilled asparagus

### THIRD COURSE

#### VALENTINE'S CHOCOLATE CAKE FOR TWO

chocolate tr s leches cake, strawberry mousse, covered with red chocolate

## APPETIZERS

### HOMEMADE FOCACCIA

EVOO 6

### FOCCACCIA SERVICE

served with a tasting of the following, whipped ricotta, stracciatella di mozzarella, basil pesto, spicy aglio e olio 14

### FRIED CALAMARI

pepperoncini, remoulade, pomodoro 19

### MEATBALLS

pork, beef & veal meatballs, pomodoro, parmesan 15

### ARANCINI

risotto, mozzarella, truffled fontina, parmesan 13

### WHIPPED RICOTTA

sicilian oregano, grilled bread, EVOO (vg) 15

### SHRIMP SCAMPI TOAST

lemon, garlic, butter, white wine, parsley 18

### STEAMED MUSSELS

garlic, butter, white wine, breadcrumbs 19

### LOBSTER BISQUE

lobster meat, brandy, cream 16

### MR. G'S CAESAR SALAD

romaine, parmesan, caesar dressing 13

### CAPRESE

creamy burrata, seasonal tomatoes, basil, EVOO, aged balsamic 16

## PIZZA

### MARGHERITA

tomato sauce, mozzarella, tomatoes, basil 15

### THE BUTCHER SHOP

tomato sauce, mozzarella, fennel sausage, meatball, bacon, peppers, onion 22

### GARDEN PIZZA

tomato sauce, mozzarella, onions, mushrooms, eggplant, spinach, olives, roasted garlic 16

### QUATTRO FORMAGI

ricotta, mozzarella, gorgonzola, parmesan, cream sauce 18

## PLATES

### CHICKEN PARMIGIANA

breaded chicken, mozzarella, pomodoro, side of rigatoni 26

### FILET MIGNON\* 14OZ

truffle fries, garlic aioli 48

### GRILLED SALMON\*

saut ed spinach, roasted peppers, capers, green olives, sun-dried tomato pesto 34

### CHICKEN PICCATA

capers, parsley, lemon butter sauce, risotto rice 26

### NEW ZEALAND LAMB CHOP\*

black truffle red wine sauce, potato pur e, grilled cipollini onions, peas 60

## PASTA

### VODKA SAUCE

rigatoni, tomato, cream, smoked bacon, vodka 23

### BASIL PESTO

tagliatelle, whipped ricotta 23

### FETTUCCINE ALFREDO

fettuccine, parmesan cream sauce 17

### AGLIO E OLIO

linguine, garlic, oil, chili flakes, parsley 16

### SPAGHETTI & MEATBALLS

pork, beef & veal meatballs, pomodoro 24

### 20-LAYER LASAGNA

pork, beef & veal rag , ricotta, mozzarella 25

### GRANDMA'S RAVIOLI

pork & brisket, parmesan, cream sauce 23

## SIDES

### SAUT ED SPINACH

garlic shallots, EVOO 8

### TRUFFLE FRIES

truffle oil, parsley, parmesan, garlic aioli 6

### BRUSSELS SPROUTS

balsamic glaze, crispy onions 8

### SAUT ED BROCCOLINI

garlic, parmesan, toasted almonds 8

## DESSERT

### TIRAMISU

mascarpone, savoiardi, espresso, cocoa 12

### CANNOLI

sweet ricotta, chocolate chips, pistachio 12

### NEW YORK STYLE CHEESECAKE

mixed berry coulis 12

### MANGO MOUSSE CAKE

mango jelly, savoiardi butter crumbs, mango mousse 15

Happy  
Valentine's  
Day

## COCKTAILS

### GOLDEN STANDARD

#### OPULENT ESPRESSO MARTINI 16

House-Infused Vanilla Bean Patrón Reposado Tequila,  
Mr Black Coffee Liqueur, MAVEN Cold Brew

#### GILDED GOOSE 18

Grey Goose Vodka, Martini & Rossi Dry Vermouth  
*Make it Shaken & Salted, add French Fries for a Salty Twist +5*

#### GOLD FASHIONED 16

House Blend of WhistlePig PiggyBack Rye 6 Year,  
Jameson Irish Whiskey, House-Made Cabernet, Simple Syrup

#### GOLDEN "B" 16

Maker's Mark Bourbon, Lemon Juice, Sweetbirds Honeycomb,  
Sparkling Brut, Gold Dust

#### COSMOBELLE 18

Absolut Citron Vodka, Cointreau,  
Sweetbird Dragon Fruit & Papaya, Lime Juice,  
Cranberry Juice

#### NEGRONI BIANCO 16

Bombay Sapphire Gin, Italicus Rosalio di Bergamotto,  
Cinzano Vermouth Bianco

#### APEROL SPRITZ 15

Aperol, Sparkling Brut, Fever-Tree Club Soda

#### TORO ROSSO 16

Tito's Handmade Vodka, Aperol, Red Bull Red Edition, Mint

#### ITALIAN HERB GIMLET 16

The Botanist Gin, Basil, Lime Juice, Simple Syrup

#### LIMONCELLO MARGARITA 16

Casamigos Blanco Tequila, Luxardo Limoncello,  
Agalima Organic Sour



### NO PROOF REQUIRED

#### HEINEKEN 0.0 7

#### LAVENDER LEMONADE 10

Sweetbird Lavender, Lemonade and  
Honeycomb Syrups, Sparkling Water

#### ROSE MULE 10

Sweetbird Rose Syrup, Ginger Beer,  
Fresh Lime Juice, Sparkling Water

#### ISLAND TIME 10

Sweetbird Coconut and Peach Syrups,  
Fresh Lime Juice, Red Bull Red Edition

#### PEACH BLOSSOM FIZZ 10

Sweetbird Jasmine Lime Iced Tea and  
Peach Syrups, Sparkling Water

#### RED BULL 7

#### RED BULL SUGARFREE 7

#### RED BULL RED EDITION SUGARFREE 7

## WINE

### BY THE GLASS 6 oz / 9 oz

#### SPARKLING, WHITES & ROSÉS

RUFFINO *Prosecco* Veneto DOC 14 / -

TELMONT "*Réserve Brut*" Épernay 26 / -

TERLATO *Pinot Grigio* Friuli DOC 10 / 14

SANTA MARGHERITA *Pinot Grigio* Alto Adige DOC 16 / 23

BANFI "*La Pettegola*" *Vermentino* Toscana IGT 13 / 18

EMMOLO *Sauvignon Blanc* California 12 / 17

CAMBRIA "*Katherine's Vineyard*" *Chardonnay* Santa Barbara 13 / 18

PATZ & HALL *Chardonnay* Sonoma Coast 18 / 25

MIRAVAL *Rosé* Côtes de Provence 13 / 18

#### REDS

SELLA ANTICA *Red Blend* Toscana Rosso IGT 12 / 17

MASI *Bonacosta* Lombardy 13 / 18

RUFFINO *Modus* Toscana IGT 18 / 25

BARONE FINI *Merlot* Trentino DOC 13 / 18

SIDURI *Pinot Noir* Anderson Valley 16 / 23

REX HILL *Pinot Noir* Willamette Valley 20 / 29

PIO CESARE *Barbera d'Alba* Piedmont DOC 15 / 22

CERTOSA DI PONTIGNANO *Chianti Classico* Tuscany DOCG 16 / 23

DAOU *Cabernet Sauvignon* Paso Robles 13 / 18



## BEER

#### PERONI 8

#### MILLER LITE 7

#### MICHELOB ULTRA 7

#### DOS EQUIS LAGER 8

#### HEINEKEN 8

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