

Wine Price Fix

SHARED ANTIPASTI

artichokes, roasted red peppers, crostini, olives
mozzarella buratta, salumi, sharp provolone,
poached shrimp, seared tuna & fried calamari

BEVERAGE

*Champagne, Aperol Spritz, Napa Chardonnay,
Old Faishoned, Draft Beer*

MAIN COURSE

choice of:

SCOTTISH SALMON GF

fingerling potatoes, eggplant caponatta, balsamic

BRAISED BONELESS BEEF SHORT RIBS GF

yukon gold mashed potatoes, seasonal veg,
red wine reduction sauce

NEW YORK STRIP STEAK GF

byukon gold mashed potatoes, seasonal veg,
red wine reduction sauce +\$10

SEAFOOD PESCATORE

shrimp, mussels, lobster, crab & scallops in marinara
served over linguini

LEMON CRAB CHICKEN CUTLET

breaded chicken or veal cutlet in a lemon white wine
crab sauce over linguini

STEAK FRITES

grilled hanger steak, fries, red wine sauce

WINE

Sean Minor Napa Cabernet

SHARED DESSERT

chocolate truffles & biegnets
beverage limoncello


*We ask that everyone at the table participate
\$140 per couple
does not include tax and gratuity*

Small Plates


BURATTA CAPRESE olive oil poached tomatoes, basil, roasted tomato coulis, crostini \$16 

WHIPPED RICOTTA crab apple mostardo, crostini \$14 *GF (ask gf crackers)* 

SAUTÉED MUSSELS red sauce, grilled bread \$16 *(GF ask for no bread)*

FRIED MOZZARELLA panko crusted mozzarella, KITCH marinara sauce \$15 

SEARED RARE TUNA NICOISE with sesame over potato, green bean, olive, egg, roasted peppers \$21 *

EGGPLANT CHIPS panko crusted, fried, marinara dipping sauce \$16 

BRAISED SHORT RIB EGG ROLL Cooper American, caramelized onion, horseradish crema \$17

FRIED CALAMARI flour dusted and fried served with lemon caper remoulade & marinara \$18

BAKED MEATBALLS veal, beef & pork meatballs, ricotta, mozzarella, marinara \$16

STUFFED ROASTED LONG HOTS provolone, salami, balsamic, crostini \$16 *(GF ask for no bread)*


Main Course

RIGATONI & SAUSAGE whipped ricotta, ground sausage, KITCH Calabrian spicy marinara, Parmesan \$26

TORTELLINI ALFREDO WITH GRILLED CHICKEN cream, lots of Parmesan, peas \$29

LAMB BOLOGNESE whipped ricotta, ground lamb, rigatoni pasta \$28

PENNE ALLA VODKA peas, pancetta, KITCH vodka sauce \$22 *Add crab, chicken or shrimp \$8 / vegetarian available*

HOME MADE RICOTTA GNOCCHI basil, olive oil, chunk tomato \$22 *Add crab, chicken or shrimp \$8* 

SPICY CRAB AND SHRIMP PENNE sautéed crab and shrimp tossed with penne in KITCH Calabrian spicy marinara \$33

JUDY FOODIE'S PASTA SPECIAL shredded beef short ribs, mushrooms, caramelized onion, veal demi, pappardelle \$32

RAVIOLI DU JOUR changes weekly MP

LOBSTER, SHRIMP & FILET TIPS fingerling potatoes, seasonal vegetable, veal demi sauce \$38 *GF*

STEAK FRITES* grilled hanger steak, fries, red wine sauce \$39 *GF*

PAN SEARED SALMON fingerling potatoes, eggplant caponatta, balsamic \$35 *GF*

BRAISED BONELESS BEEF SHORT RIBS polenta cake, seasonal veg, red wine reduction sauce \$35 *GF*

NEW YORK STRIP STEAK fingerling potatoes, seasonal veg, red wine reduction sauce \$45 *GF*

SEAFOOD PESCATORE shrimp, mussels, lobster, crab & scallops in marinara served over linguini \$41

gluten free pasta available

Valentine's Menu

Salads

Add: shrimp 11 / chicken 7 / Salmon 12

AVALON CAESAR

shaved Parmesan, garlic croutons, roasted red pepper,
mozzarella, tomato, chopped romaine,
Caesar dressing \$16

ROASTED BEETS & GOAT CHEESE

slow roasted beets and goat cheese crumbles,
with marcona almonds and orange segment tossed with
arugula and honey balsamic vinaigrette \$16 *GF*

Chicken Cutlets

CHICKEN PARMESAN

mozzarella, linguine, marinara \$26

CHICKEN ALLA VODKA

cutlet over penne with peas,
pancetta, & KITCH vodka sauce \$27

CHICKEN LEMON & CRAB

tomato, spinach, linguine, capers,
creamy picatta sauce \$34

JBL'S CHICKEN MILANESE

buratta, tomato, arugula,
lemon caper remoulade \$29

*Our cutlets are panko-crusted and lightly fried.
They can be made grilled with gluten-free pasta.*