

Valentine's Day

4 courses, 125 per person

ANTIPASTI

Tortellini in Brodo

BRAISED CHICKEN TORTELLINI, CHICKEN BONE BROTH, PARMIGIANO REGGIANO

Burrata

ROASTED BEETS, ARUGULA, CANDIED PISTACHIO, BALSAMIC

Oysters Rockefeller

ANISETTE HOLLANDAISE, CREAMED SPINACH, BREADCRUMB

Shrimp Cocktail

CHILLED U10 SHRIMP, SAN MARZANO COCKTAIL SAUCE

PASTA

Cacio e Pepe Rosa

18MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,
BROWN BUTTER, PINK PEPPERCORN, MAFALDINE

Tagliatelle Marinara

GARLIC, PLUM TOMATO, FRESH BASIL, STRACCIATELLA CHEESE

Lobster Pasta

MAINE LOBSTER TAIL, BUTTER POACHED LOBSTER,
LOBSTER VODKA CREAM SAUCE, TAGLIATELLE (+25 SUPPLIMENT)

SECONDI

Picatta

MEDITERRANEAN SEABASS, CAPERS, GOLDEN SHERRY,
WHITE WINE, LEMON, BROWN BUTTER, ARUGULA

Capesante

DIVER SEA SCALLOPS, PANCETTA, SHALLOT PROSECCO CREAM,
CRISPY POLENTA, RADICCHIO

Francese

EGG BATTERED U10 SHRIMP, WHITE WINE, LEMON,
BUTTER, SAUTEED GREENS

Valdostano

VEAL SCALLOPINI, WILD MUSHROOMS, PORT WINE SAUCE,
PROSCIUTTO, FRESH MOZZARELLA

Bistecca Piemontese

16OZ PRIME STRIP STEAK, CIPPOLINI AGRODOLCE

DOLCE

Torta Veronese

ITALIAN CHOCOLATE TORTE, AMARENA CHERRY SAUCE

Tiramisu

ESPRESSO SOAKED LADY FINGERS LAYERED WITH COCOA MASCARPONE CREAM

Limoncello Polenta Cake

ALMOND FLOUR AND POLENTA CAKE, LIMONCELLO GLAZE