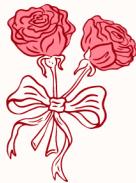


AMARI

ITALIAN KITCHEN & WINE SHOP

VALENTINE'S MENUS



Italiano

CHEF TASTING MENU 75 PER PERSON

Chef has designed an exclusive four-course tasting menu especially for Valentine's Day, featuring elevated selections and seasonal ingredients. This limited offering is ideal for guests looking for a thoughtfully crafted, one-of-a-kind dining experience.

FIRST COURSE

HERB FOCACCIA

olive oil, vincotto

BEEF CARPACCIO

truffle aioli, crispy potatoes
pistachio, arugula

SECOND COURSE

AGNOLOTTI CARBONARA

24-year-old parmesan, guanciale, ricotta
cured egg yolk, prosciutto

THIRD COURSE

SHORT RIB

creamy polenta
citrus glazed beets, jus

DESSERT

LIMONCELLO PANNA COTTA

amarena cherries, dark chocolate
cookie crumble



Americano

65 PER PERSON

A warm tribute to Italian-American tradition. Served as a combination family-style and with individually chosen dishes, it captures the essence of shared meals.

FIRST COURSE -SERVED FAMILY-STYLE-

HERB FOCACCIA

olive oil, vincotto

CAESAR SALAD

romaine hearts, parmigiano
anchovy breadcrumbs

SESAME ARANCINI

pork sausage, smoked mozzarella
tomato sauce

SECOND COURSE -CHOICE OF-

SPICY VODKA CAMPANELLI

nduja sausage, lemon ricotta, breadcrumbs
(vegetarian option available)

RIGATONI BOLOGNESE

beef & pork, parmigiano, nutmeg ricotta

BRANZINO OREGANATA

citrus, garlic, white wine, oregano
breadcrumbs, asparagus

CHICKEN PARMESAN

mozzarella, parmigiano
tomato sauce, basil

PORK CHOP

cherry pepper relish, potato puree
campari tomatoes

BEEF CHEEK RAVIOLI

ricotta, roasted mushrooms
marsala, herbs

DESSERT -SERVED FAMILY-STYLE-

TIRAMISU

espresso, chocolate