



HAPPY VALENTINE'S DAY

\$125 FOUR-COURSE MENU | \$65 WINE PAIRING

please select one item per course

ANTIPASTI

CAVIAR

siberian sturgeon 95 | ossetra 145
egg, chives, crème fraîche, toasted brioche

ROMANA baby romaine, endive, parmigiano, anchovy vinaigrette

FEGATO seared foie gras, onion soubise, quince mostarda, macadamia nuts

POLIPO octopus alla piastra, potato puree, olive-fennel tapanata, basil aioli

TARTARA PIEMONTESE beef tartar, preserved egg yolk, tonnato, crispy capers, carta di musica

PRIMI PIATTI

all pasta made in house

STROZZAPRETI alla amatricana ragu, pecorino

SPAGHETTI NERO squid ink pasta, crab, sea urchin, bomba calabrese

CAPPELLETTI short rib ravioli, black truffle

RISOTTO acquerello rice, maine lobster, burrata, molica

PIATTI PRINCIPALI

CAPELANTE pan seared scallops, white asparagus, meyer lemon, trout roe

CODA DI ROSPO seared monkfish, celery root puree, sugar snap peas, salmoriglio

FILETTO DI CHERVO seared loin of venison, salsify, purple potatoes, juniper jus

TAGLIATA grilled prime sirloin, white turnips, roasted romanesco, beef jus

DOLCI

CIOCCOLATA raspberry mousse, dark chocolate glaze, buttermilk chocolate cake, sweet cream

PANNA COTTA vanilla crema, lemon crumble, strawberry prosecco granita

TIRAMISU mascarpone mousse, lady finger, espresso, amaretto