

Happy Valentine's Day

PRIX FIXE MENU 85 PER PERSON

OMAGGIO

for the table

Terra Momo Bread, Spiced Olive Oil, Whipped Ricotta

ANTIPASTI

choice of

Burrata

Roasted Beets, Arugula, Pistachio, Blood Orange Vinaigrette

Tuna Crudo

Cucumber, Crispy Shallot, Calabrian Chili, Citrus, Caper, Cilantro

Arancini

Arborio Rice, Parmigiano, Fontina, Wild Mushrooms, Truffle Fonduta

Octopus

Butter Beans, Nduja, Pimenton, Eggplant Crema

Winter Lettuces

Apple, Pomegranate, Gorgonzola, Spiced Cashews, Cider Mustard Vinaigrette

PIATTI

choice of

Spaghetti ai Frutti di Mare

Shrimp, Scallops, Calamari, Mussels, Tomato Herb Brodetto

Tagliatelle Bolognese

San Marzano Tomato, Beef, Red Wine, Herb Whipped Ricotta

Amish Roasted Chicken

Brussels Sprouts, Baby Carrots, Fingerling Potato, Smoked Pancetta Herb Jus

Branzino

Toasted Fregola, Caramelized Green Beans, Roasted Tomato, Olivata

Braised Beef Short Rib

Polenta, Caramelized Onion, Roasted Tomato, Greens, Citrus Gremolata

Pasta-less Eggplant Lasagna

Roasted Eggplant, Garlic, Spinach, Pomodoro, Basil, Mozzarella

Seared Swordfish

Jasmine Rice, Golden Raisins, Tri-Colored Cauliflower, Smoked Pepper Aioli, Salmoriglio

DOLCI

choice of

Tiramisu

Lady Fingers, Espresso, Sabayon, Cocoa

Flourless Chocolate Torte

Ganache, Whipped Cream, Bourbon Caramel

Panna Cotta

Extra Virgin Olive Oil, Mint, Blood Orange Syrup

Sorbetto



We use great care when preparing food for guests with allergies and dietary restrictions. However, all food is prepared in a kitchen that contains allergens including but not limited to nuts, gluten, dairy and shellfish. We cannot guarantee zero cross contamination.