



MENU DI SAN VALENTINO

\$129 per person
plus applicable tax and gratuity

select one from each: antipasti, primi, secondi & dolci

Antipasti

Cauliflower Bisque

smoked almond crumble, chive blossoms

Escarole and Citrus Salad

blood orange, golden beets, fresno chilies, shaved caprino

Burrata Salad

grilled treviso, sage and pistachio pesto, yellow tomato, plums

Antipasti Misti

salame calabrese, toma piemontese, marinated olives, giardiniera, winter squash & golden raisin mostarda

Primi

Squid Ink Maniche

grilled octopus ragù, dried chilies, cherry tomato confit, garlic, oregano

Coco Francobolli

braised short rib filled pasta, hazelnut sage brown butter

Maccheroni alla Chitarra Verde

pork ragù, chicken liver, calabrian chili butter

Tomato Marubini

goat's cheese mousse, leeks, black truffle butter sauce

Secondi

Barolo and Honey Braised Short Rib

olive oil crushed sweet potatoes, sunchokes, crispy shallots, braising jus

Capensante Scottate

chanterelle mushrooms, roasted parsnips, marbled prosecco butter

Grilled Black Sea Bass

roasted broccolini, celery root purée, caperberries, lemon

Grilled Magret of Duck

fig and calabrian chili jam, roasted leeks, cranberry beans, pancetta, natural reduction

Dolci

Torta di Mandorle

almond cake, amarena cherries, vanilla anglaise

Chocolate Hazelnut Cheesecake Bombs

hazelnut sponge, chocolate hazelnut cheesecake, chocolate mirror glaze

Cannoli Cake

mascarpone mousse, pistachio sponge, vanilla diplomat, chocolate ganache