

CORSO

HAPPY VALENTINE'S DAY!

ANTIPASTI MISTI

olives, spiced nuts, fresh mozzarella

PRIMI

choice of

ARAGOSTA TONNATO

lemon marinated shrimp & endive salad, baby turnips, brassicas, carrots, tonnato

CORZETTI AL PESTO

stamped spelt pasta, winter pesto, walnuts, potato, black truffle

CARPACCIO DI MANZO

sliced beef filet, shaved fennel, capers, Parmigiano, lemon, thyme

SECONDI

choice of

TROTA FRITTE

crisped Mt. Lassen trout, roasted beets, quinoa, potato agnolotti

QUALIA E SALSICCIA

grilled whole quail, duck sausage, farro verde, herbs, citrus

CANNELLONI

goat milk ricotta & black trumpet mushroom, red chard, jester squash, pecorino

TAGLIATA DI AGNELLO

pan-roasted lamb steak, black barley, Brussels sprouts, kale, salsa rossa

BISTECCA ALLA FIORENTINA

(available for additional charge)

grilled 45-day aged T-bone steak, fried potatoes, red chard

DOLCE

choice of

PANNA COTTA

vanilla-infused cream, citrus-rhubarb compote

BUDINO AL CIOCCOLATO

flourless chocolate cake, caramel & chocolate sauces, whipped cream

\$55



APERITIVI

- BELLINI** prosecco, white peach / 11
SPRITZ Aperol, prosecco, splash of soda / 10
FORAGER chamomile rye, Cappelletti, Grand Poppy / 10

COCKTAILS

SUPPRESSOR

Kina L'Aero D'Or, blood orange shrub, sparkling rosé / 11

MELETO

Laird's bonded apple brandy, cranberry-Douglas fir shrub, lemon, Amaro Ciociaro / 12

KEELHAULER

Avua Prata Cachaça, Hamilton rum, strawberry shrub, amaro, lime / 13

21ST CENTURY COCKTAIL

Elijah Craig 12 year, lemon, kina, crème de cacao / 13

ARRUGGINITO NEGRONI

house-oaked gin, Carpano Antica, Gran Classico bitter / 13

WINES

Sparkling

- PROSECCO SUPERIORE** Sorelle Bronca *Veneto* NV / 5.5 / 11 / 27.5
BRUT ROSÉ (grasparossa/pinot noir) Chiarli *Emilia-Romagna* NV / 5.5 / 11 / 27.5
LAMBRUSCO Ottoni *Allegro Emilia-Romagna* NV / 5.5 / 11 / 27.5
MOSCATO D'ASTI Coppo *Moncalvina Piedmont* 2014 / 4.5 / 9 / 22.5

White

- PINOT BIANCO** Colterenzio *Thurner Alto Adige* 2013 / 4 / 8 / 20
"LUCIDO" (catarratto) Marco de Bartoli *Sicily* 2014 / 5.5 / 11 / 27.5
RIESLING Erste+Neue *Rifall Alto Adige* 2014 / 5.5 / 11 / 27.5
GAVI (cortese) Marchione *Mainin Piedmont* 2014 / 6 / 12 / 25
"RESERVE DELLA CONTESSA" Manincor *Alto Adige* 2013 / 6.5 / 13 / 32.5

Rosé

- "ROSADISERA"** (nebbiolo) Boniperti *Piedmont* 2014 / 5 / 10 / 25

Red

- CARIGNANO DEL SULCIS** Santadi *Sardinia* 2012 / 4.5 / 9 / 22.5
"MUNTACC" (nebbiolo blend) La Prevostura *Lessona* 2010 / 5.5 / 11 / 27.50
BARBERA D'ASTI SUPERIORE Pavia *Moliss Piedmont* 2012 / 5.5 / 11 / 27.5
CHIANTI CLASSICO (sangiovese) Volpaia *Radda* 2013 / 6 / 12 / 30
CERASUOLO DI VITTORIA (nero d'avola/frappato) Valle dell'Acate *Sicily* 2011 / 6 / 12 / 30
AGLIANICO DEL VULTURE Grifalco *Basilicata* 2011 / 7.5 / 15 / 37.5
VALPOLICELLA CLASSICO SUPERIORE Accordini *Acinatico Veneto* 2013 / 7.5 / 15 / 37.5