

PRIX FIXE \$86



WINE PAIRINGS \$45

849 AVENUE OF THE AMERICAS — NEW YORK NY 10001 — TEL. 212-201-4065 — LAMICO.NYC

Valentine's Day

G.H. Mumm 'Cordon Rouge' Brut Champagne 18
La Caravelle Brut Rose Champagne 20
Rose and Chamomile infused gins, lemon, honey, egg white, prosecco 16

SALMON TARTARE, capers, lemon, panna, caviar

ANTIPASTI

choice of one

CRISPY PARMESAN SFORMATO, prosciutto san daniele, baby greens, truffle vinaigrette
HAMACHI CRUDO, avocado, pickled kumquat, blood orange
LOBSTER & VIN SANTO RISOTTO, lemon, romanesco
WHITE MUSHROOM PIZZA, shaved black truffle (*for two*)
WINTER GREENS, castelfranco, escarole, grapefruit, avocado, pink peppercorn-champagne vinaigrette

Frecciarossa 'Margherita' Pinot Nero Rosato 2016

SECONDI

choice of one

ROSEMARY CRUSTED FILET MIGNON, hen-of-the-woods, cipollini onion, mashed fingerlings
SAFFRON CASARECCE PASTA, scallops, lobster, crab, rock shrimp, mussels
LOCH DUART SALMON, charred puntarella, salsify, pignoli, blood orange sugo
MAFALDINE PASTA, barolo duck ragu, grilled radicchio, pecorino sardo
ROASTED CHICKEN, meyer lemon, capers, spinach, gnocchi alla romana
SHEEP MILK PANSOTTI PASTA, wild mushroom, marsala, sage

Foradori Teroldego 2014

DOLCI

choice of one

MILK CHOCOLATE PEANUT BUTTER CROCCANTE, banana gelato
HAZELNUT BAR, chocolate chantilly, orange-luxardo gelato
PASSION FRUIT MERINGUE SEMIFREDDO, fior di latte
FROZEN RUBY RED GRAPEFRUIT, granite, zabaglione

Brachetto D'Acqui Braida 2016

CHEF LAURENT TOURONDEL
PASTRY CHEF XAVIER GOIZ

Consumption of raw or undercooked seafood may increase risk of foodborne illness