

San Valentino 2017

STUZZICHINO DELLO CHEF

FIRST COURSE - Select One

Slow Braised Baby Artichokes in Casserole, Extra Virgin Olive Oil, Garlic
Roasted Bell Pepper, Fresh Burrata, Balsamic, Extra Virgin Olive Oil
Chopped Salad, Cannellini Beans, Cucumber, Avocado, Pistachios, Parmigiano Reggiano
Red Beets, Mixed Greens, Fresh Burrata
Red Cow Parmigiano Reggiano in Scaglie, Date Marmalade
Tuscan Farro Salad, Red Onions, Cucumber, Cherry Tomatoes, Mache
Grilled Calamari Salad, Arugula, Fennel, Pomegranate Seeds
Lobster Salad, Golden Apple, Pomegranate Seeds, Mixed Greens
Sautéed Scallops, Mushrooms, Aged Balsamico
Ahi Tuna Tartar Crostino, Pistachios, Arugula
Polipo Warm Octopus, Arugula, Cherry Tomatoes
Mussels & Clams alla Tarantina Steamed Mussels & Clams, Spicy Tomato Sauce, White Wine, Garlic
Fritto Misto, Fried Calamari, Zucchini & Eggplant
Pizza Margherita, Burrata, Prosciutto di Parma
Sautéed Foie Gras, Spring Mixed Salad, Blood Orange, Pomegranate Seeds
Bone Marrow, Zaffron Gnocchetti, Asparagus, Aged Balsamic
Beef Carpaccio, Arugula, Shaved Parmigiano Reggiano

SECOND COURSE - Select One

Tagliolini al Limone, Cream, Parmigiano Reggiano, Basil
Pumpkin Tortelli, Butter, Sage, Asparagus
Potato Gnocchi with Tomato Sauce and Basil
Linguine Sea Urchin, Olive Oil, Chives
Trofie alla Riviera Short Spirals, Shrimp, Lobster, Cherry Tomatoes, Spinach
Crab Ravioli, Pink Tomato Sauce, Vodka
Veal Shank Agnolotti, Parmigiano Reggiano Sauce
Lasagna Verde "Omaggio Nonna Elvira", Beef & Veal Ragu
Nidi di Rondine Gratin, Bolognese Ragout, Ham, Besciamella, Mozzarella
Housemade Tagliatelle, Duck Ragout
Whole Branzino Roasted in Sea Salt with Aromatic Herbs, Sautéed Mixed Vegetables
Dover Sole Romagna Style, Breadcrumbs, Garlic, Parsely
Grilled Double Pork Chop, Red Cabbage, Mashed Potatoes
Grilled Half Chicken, Wood Oven Finished, Crushed Red Pepper, Roasted Potatoes
Ossobuco alla Milanese, Gremolata
Bryan Flannery Grilled Prime New York Tagliata 10oz, Arugula, Shaved Parmigiano Reggiano
Supplement \$10.00
Homemade Spaghetti Chitarra alla Norcina, Black Truffles, Sausage, Parmigiano Reggiano
Grilled Colorado Lamb Chops allo Scottadito, Arugula

DOLCI - Select One

Affogato al Caffè ___ Chocolate Hazelnut Cake ___ Chocolate Budino ___ Cassata Italiana
Tiramisu ___ Apple Tart ___ Mixed Berries ___ Panna Cotta ___ Panettone Bread Pudding

WINE PAIRING \$35

Taittinger Brut La Francaise Champagne - France | NV
Vivera Altrove Caricante Blend - Sicily | 2014
Antinori "Il Bruciato", Cabernet Sauvignon Blend - Bolgheri DOC Tuscany | 2013