cosima

MILL NO. 1

VALENTINE'S DAY PRIX FIXE

$125 +TAX AND 20% GRATUITY

PIATTI PICCOLI

(choose one)

OSTRICHE*

Chesapeake Bay oysters with shaved truffle and strawberry prosecco mignonette

COLOSI, TERRE SICILIANE, *Inzolia, Sicily*

ARAGOSTA RIPIENA DI GAMBERETTI

shrimp stuffed lobster tail with calabrian chili aioli

ARGIOLAS, COSTAMOLINO, *Veremetino, Sardinia*

FUNGHI ARROSTITI

roasted mushroom crostini with a dijon crème fraiche and fresh thyme

MORGANTE, BIANCO DA UVE NERE, *Nero d'Avola, Sicily*

FONDUTA DI FICHI E MIELE AL GORGONZOLA

gorgonzola, fig and honey fonduta with crostini

PODERE CASTORANI, AMORINO, *Pecorino, Abruzzo*

INSALATA

(choose one)

INSALATA DI CAVOLO*

kale salad with pistachios, red onion, strawberries, shaved chocolate and a rosé vinaigrette

LEONE DE CASTRIS, FIVE ROSES ROSATO, *Negroamaro, Puglia*

INSALATA DI PERE RUCOLA

arugula salad with fresh pear, toasted almonds, shaved parmesan, honey and white balsamic vinaigrette

SAN MARZANO, TRAMARI ROSATO, *Primitivo, Puglia*

INSALATA DI FINOCCHI E ARANCE

shaved fennel salad with olives, oranges, parsley, evoo and lemon

MASSERIA LI VELI, TORREMOSSA, *Fiano, Puglia*

PRINCIPALE

(choose one)

FILETTO*

grilled 6oz filet mignon over asparagus risotto with mushroom conserva and red wine reduction

PIPOLI, AGLIANICO DEL VULTURE, *Aglianico, Basilicata*

RAVIOLI DI BARBABIETOLA

red beet ravioli with goat cheese, hazelnuts, rosemary, thyme and wilted baby arugula

ATTLIO CONTINI, TONAGHE, *Cannonau, Sardinia*

CAPESANTE AL BURRO

brown butter scallops with roasted carrots, wilted greens, saffron and crab cream sauce

ARGIOLAS, COSTAMOLINO, *Veremetino, Sardinia*

AGNELLO AL MIELE E CILIEGIA

grilled lamb chops with a honey and amarena cherry glazed with rosemary mashed potatoes and asparagus

LEONE DE CASTRIS, "MEDAGLIONE", *Primitivo, Puglia*

DOLCE

(choose one)

TORTA CON MOUSSE AL CIOCCOLATO E LAMPONI

dark chocolate cake with chocolate mousse raspberries

BIGALLET CHINACHINA AMARO

TORTA AL MASCARPONE AL ARANCNIA

orange-cello cheesecake with a pistachio biscotti crust and amarana cherries

AMARO MONTENEGRO

PANNA COTTA*

vanilla panna cotta with candied blood oranges

AMARO NONINO QUINTESSENTIA

SORBETTO*

passion fruit

MELETTI LIMONCELLO

**PAIRINGS ARE NOT INCLUDED BUT SUGGESTED FOR EACH ITEM

**gluten free **available gluten free (v) available vegan please alert your server to any food allergies*

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

20% gratuity added checks may be split up to four (4) equal ways

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