



Valentine's 2023



First Course

DUE DIECI BRUSCHETTA *made in-house ricotta, focaccia fatto a mano, organic honey, sesame*

FRITTO MISTO *calamari, shrimp, zucchini, cauliflower, pistachio aioli*

POLPETTE DI CARNE *braised veal & pork meatballs, salsa di pomodoro, basil*

CAPRESE *Di Stefano handmade burrata, rucola, local tomatoes, 25 yr. old balsamic, pine-nuts*

Second Course

MARGHERITA PIZZA *Bianco di Napoli tomatoes, mozzarella, basil, in-house dried oregano*

FETTUCCHINE ALL'ARAGOSTA *butter-poached lobster, Grana Padano, vietti beurre blanc, coriander*

CIOPPINO *grilled branzino, seared frutti di mare, tomato, fennel, potato, crostino*

PORCHETTA ABRUZZESE *slow roasted pork belly, polenta, rosemary, au jus*

FILETTO *8 oz. USDA Prime filet mignon, crostata di verdure grigliate, bone marrow reduction*

Third Course

with suggested wine pairing

DELIZIA AL CIOCCOLATO *chocolate cake, mascarpone, pistachio, local flowers*

Château d'Arche, Grand Cru Classé, Sauternes, France, Sémillon-Sauvignon Blanc, 1998. 25

TIRAMISU DELLE VENEZIE *Savoiardi della nonna, mascarpone/cocoa*

Dolce, Napa Valley, USA, Sémillon-Sauvignon blanc, 2014. 25

I LOVE YOU BERRY MUCH *mixed farm berries, Chantilly, basil, cinnamon*

Royal Tokaji, Hungary, 5 Puttonyos, 2017 15

A THREE COURSE DINNER PRICED AT \$135 PER PERSON, SELECTING ONE ITEM WITHIN EACH COURSE

APPLICABLE SALES TAX WILL BE ADDED TO ALL CHECKS. GRATUITY IS NOT INCLUDED. A 4% SURCHARGE IS APPLIED TO EACH BILL IN ORDER TO BRIDGE THE GAP BETWEEN TIPPED AND NON-TIPPED KITCHEN TEAM MEMBERS. A PROGRESSIVE CORKAGE STARTING AT \$35 PER 750 ML BOTTLE WILL BE CHARGED WITHOUT EXCEPTIONS. DESSERTS MAY CONTAIN NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.