



San Valentino 2024

Antipasti

Zuppa di Zucca roasted pumpkin soup, crispy speck, robiola cheese
Carpaccio di Pesce swordfish carpaccio, warm nappa cabbage slaw, citrus, evoo
L'Asse di Ricotta "ricotta board" house ricotta, pickled yellow beets, hot smoked salmon, caviar
Insalata Verde watercress, little gem greens, crispy oysters
Cesare classic il Giallo caesar

Primi

Agnolotti al Brasato, braised beef short rib and ricotta filled agnolotti, braise sauce
Tortelli di Funghi mushroom and ricotta filled, porcini cream, crispy shiitake
Ravioloni d'Aragosta lobster and mascarpone filled, sauce amercaine, chives
Garganelli fresh made quill pasta, veal and pork classic bolognese
Spaghetti tomatoes, garlic, basil, marinara, heart and soul

Secondi

Ippoglosso roasted halibut, cannellini bean ragu, salsa verde
Aragosta lobster thermidor, congac dijon bechamel, spinach
Spezzatino di Vitello veal tenderloin stew, baby rainbow carrots, turnips, fingerling potatoes
Filetto grilled beef tenderloin, root vegetable and potato gratinata
Maiale al Latte milk braised heritage pork shoulder, polenta, sage and butter apples

Dolci

Panna Cotta cooked cream and buttermilk, honey, aged balsamic
Torta di Cioccolate, flourless chocolate cake, whipped cream, salted caramel, pecan praline
Cannoli ricotta, pistachios, chocolate
Crostata di Mele apple tart, vanilla bean ice cream
Tiramisú espresso and marsala soaked lady fingers, mascarpone

\$95 per person exclusive of beverages, taxes and gratuity