

Valentine's Day Menu

Four Course Meal \$125

(One choice from each course)

First Course

Burrata Carpaccio Di Pomodoro

Tomato, arugula, sea salt, basil, and extra virgin olive oil

Insalata Di Barbabietole

Roasted baby beets with micro mix and topped with goat cheese.

Gamberetti Avvolti

Grilled shrimp wrapped with prosciutto and served over cannellini beans and sage ragu.

Second Course

Ravioli di Mais al Tartufo

Homemade fresh corn ravioli in a fresh truffle cheese sauce.

Fettuccine Bianche e Nere al Ragu di Gamberetti e Vongole

Black and white fettuccine served with shrimp ragu and manila clams.

Pappardelle di Vitello al Ragu e Funghi

Homemade Pappardelle served in a veal ragu and topped with assorted mixed organic mushrooms.

Third Course

Branzino

Roasted Branzino served over baby lentil and roasted tomato.

Brasate di Manzo

Braised short ribs served with white polenta and mascarpone cheese, and roasted vegetables.

Jidori Chicken

Jidori Chicken stuffed with prosciutto and mozzarella cheese. Served with fresh ginger, haricots verts, and truffle sauce.

Fourth Course

Panna Cotta al Mango

Mango panna cotta served in a mango sauce.