



MENU DI SAN VALENTINO

ANTIPASTI

Zuppa di Pesche

Blue Crab • Tiger Shrimp • Bacon • Corn • Garlic Crostini

Insalata Primaveraile

Friseé Salad Blend • Bacon Lardons • Poached Egg • Herbed Croutons • French Vinaigrette

Ostriche all'Acetosa

White Stone Oyster • Asian Pear Mignonette • Sorrel Ice

Gnocchi Telephono

Potato Gnocchi • Vesuvio Tomato Emulsion • Roasted Cherry Tomato • Stracciatella Cheese

SECONDI PIATTI

Filetto Au Poivre

8oz Black Angus Filet • Peppercorn Blend • Cognac Cream • Crispy Shallots

Aragosta Ripiena

Whole Maine Lobster • Seafood Stuffing • Tarragon Lobster Cream

Involtini di Pollo

Chicken Breast Roulade • Wild Arugula • Scamorza Cheese
• Prosciutto Cotto • Sage Parmesan Cream

Ippoglosso e Funghi

Pacific Halibut • Mushroom Crusted • Shitake Mushroom • Reisling Wine Reduction

Anatra Speziata

Spiced Duck Breast • Bacon • Broccoli Rabe • Butternut Squash Ravioli • Plum Wine Sauce

DESSERT

Torta ai Frutti di Bosco

Sponge Cake • Vanilla Cream • Mixed Berries • Short Crust

Lava di Cioccolato

Dark Chocolate Cake • Molten Chocolate Center • Vanilla Bean Ice Cream

An automatic 20% gratuity will be added to all checks.

