



## Valentine's Day 2017

**\$55 per person**

### FIRST COURSE

for the table to share

#### **mozzarella di bufala, from campagna**

roasted garlic, grilled italian country bread, italian market olives, balsamic

### SECOND COURSE

choose one

#### **truffled steak tartar crostone**

smoked garlic aioli, parmesan, arugula, sourdough

#### **warm seafood salad**

shrimp, calamari, scallops, mussels, roasted peppers,  
lemon-olive oil dressing, mint, calabrian chile

#### **nonna's B+V+P meatballs**

talleggio polenta, 4 hour pork gravy, parmesan

### THIRD COURSE

choose one

#### **veal chop parmigiana**

buratta, san marzano marinara, basil, garlic-anchovy spaghetti

#### **roasted beet caramelle**

beet & sheep's milk ricotta filled pasta, sage brown butter, hazelnuts,  
shaved baby candy stripe beets, 12yr aged balsamico

#### **seared tile fish picatta**

seared romanesco, scarlet turnips, pickled raisin, caper-lemon sauce, oregano bread crumb

#### **marsala braised veal osso bucco**

carrot orzotto, heirloom carrots, celery hearts & leaves, castevetrano olive gremolata

### DESSERT

choose one

#### **pistachio-olive oil cannoli**

ricotta, dark chocolate, toasted pistachio

#### **lemon ricotta cheesecake**

almond graham cracker crust, candied lemon zest

#### **blood orange sorbet**

prosecco, rosemary-almond shortbread cookie

#### **dark chocolate-hazelnut cake**

espresso stracciatella gelato, caramelized cacao nibs, candied hazelnuts

#### **nonna's tiramisu**

espresso soaked lady fingers, mascarpone, kahlua