



## Valentine's Day 2018

### FIRST COURSE for the table to share

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

roasted garlic, grilled italian country bread, italian market olives, oven dried tomatoes, balsamic

### SECOND COURSE choose one

#### **steak tartar crostone**

capers, horseradish, smoked garlic aioli, grilled radicchio, parmesan, sourdough

#### **grilled calamari salad**

roasted peppers, celery, rosemary white beans, radish, lemon-olive oil dressing, mint, calabrian chile

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

taleggio polenta, 4 hour pork gravy, parmesan

#### **shaved brussel sprout & gem lettuce salad**

warm farro, toasted almonds, roasted beets, ricotta salata

### THIRD COURSE choose one

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

roasted garlic mash potatoes, heirloom carrots, haricots vert, castelvetro olive-celery gremolata

#### **chicken parmigiana**

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

#### **butternut squash tortelli**

roasted beets, brown butter, sage, hazelnuts, parmesan

#### **seared bronzino picatta**

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

### DESSERT choose one

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

ricotta, dark chocolate, toasted pistachio

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

whipped crème fraiche, caramelized cacao nibs, candied hazelnuts

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

espresso soaked lady fingers, mascarpone, pizzelle crumble

**\$65 per person**