



## Valentine's Day 2019

**\$75 per person**

### FIRST COURSE

for the table to share

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

roasted garlic, oven dried tomato, grilled italian country bread, olives, balsamic

### SECOND COURSE

choose one

#### **steak tartar**

smoked garlic aioli, parmesan, arugula, sea salt fingerling chips

#### **warm seafood salad**

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

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

taleggio polenta, 4 hour pork gravy, parmesan

#### **roasted winter squash (v)**

brown butter, capers, vincotto, toasted walnuts, parmesan, herbs

### THIRD COURSE

choose one

#### **pork chop parmigiana**

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

#### **lancaster beet "love letters" (v)**

roasted beet filled pasta, sage brown butter, hazelnuts,  
pickled baby candy stripe beets, 12yr aged balsamico

#### **seared bronzino picatta**

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

#### **pan seared gnocchi**

braised shortrib, tuscan kale, local mushrooms, fresh horseradish, whipped feta

### DESSERT

choose one

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

ricotta, dark chocolate, toasted pistachio

#### **lemon cheesecake**

almond graham cracker crust, balsamic cherries

#### **blood orange sorbet**

prosecco splash, rosemary almond shortbread cookie

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

espresso soaked lady fingers, mascarpone, kahlua