



Valentine's Day

\$65 per person

FROM THE CHEFS

Stracciatella (v)

pulled strands of burrata, mixed olives, warm country bread

FIRST COURSE

choose one

steak tartar

capers, shallot, smoked garlic aioli, parmesan, sea salt potato chips

honeycrisp apple + cabbage salad (v)*

young pecorino, burnt honey dressing, farro, toasted hazelnuts

nonna's B+V+P meatballs

tallegio polenta, san marzano tomato gravy, parmesan

chilled shrimp + winter citrus

fennel, casyelvetrano olive, fresno chile

SECOND COURSE

choose one

seared filet of beef

roasted bone marrow, truffled potato gratin, italian broccoli, marsala sauce

trout piccata

seared romanesco, parsnip puree, pickled raisin, caper-lemon sauce, oregano bread crumbs

veal chop parmesan

san marzano gravy, burrata, basil, garlic + olive oil spaghetti

parsnip + ricotta cannelloni (v)

fonduta, seared wild mushrooms, shaved winter truffles

lobster fra diavolo spaghetti

crab spiced-butter basted 1/2 lobster, greens, spicy-garlic tomato sauce

celery root "scallops" piccata (v) *

parsnip puree, caper-lemon white wine sauce, oregano bread crumbs, capers, pickled raisins

DESSERT

choose one

hazelnut cannoli

ricotta, dark chocolate, toasted hazelnut

salted caramel cheesecake

dark chocolate crust, warm caramel, shaved chocolate

nonna's tiramisu

espresso soaked lady fingers, mascarpone, kahlua

(v) vegetarian (*) may be made vegan upon request