

VALENTINE'S DAY MENU

Amuse Bouche

1st Course:

Zuppa al Parmigiano Reggiano
parmigiano soup, sweet peas, crunchy pork belly

Insalata di Rucola
baby arugula, red onion relish, candied walnuts, Gorgonzola Vinaigrette

Bubbly Pairing: La Marca Prosecco

2nd Course:

Risotto ai Vongole
little neck clams, candied lemon, cuttlefish ink

Pasta allo Sugo Siciliano
Fusilli pasta, braised pork sauce, ricotta salata, sage

Wine Pairing: Pascal Jolivet Attitude Sauvignon Blanc

3rd Course:

Capesante alla Padella
U-10 scallops pan seared, sunchoke puree, quinoa, beet chips

La Bistecca
Hanger steak, rosti potato, honey glazed shallots,
oyster mushrooms, cranberry gastrique

Wine Pairing: Rhiannon Red Blend

4th Course:

Tiramisu pot
tiramisu set in a little pot, cocoa powder, apple chip

Tortino di Cioccolato
warm chocolate cake, strawberry coulis, caramel gelato

Petit Fours with Final Bubbly Toast