

START WITH STUZZICHINI

HOUSE SALUMI BOARD \$40

24mo Prosciutto di Parma & House Made Salumi with Seasonal Accompaniments

1OZ OSETRA CAVIAR \$180

Served with Crispy Potato Dumplings, Sour Cream & Traditional Garnish

VALENTINE'S DAY TASTING MENU

\$195 PER PERSON | OPTIONAL WINE PAIRING \$95

ANTIPASTI DUO

VEAL TARTARE *with* HAZELNUT *and* BROWN BUTTER SWEETBREADS

Served Alongside

WINTER CITRUS SALAD *with* SWEET ONION *and* ESPELETTE PEPPER

PASTA DUO

HONEYNUT SQUASH CARMELLE *with* ORANGE *and* NASTURTIUM

Served Alongside

SPAGHETTI *alla* CHITARRA *with* DUNGENESS CRAB RAGU

SECONDI DUO

GRILLED MAINE LOBSTER *with* WILD MUSHROOMS *and* MARSALA

Served Alongside

STUFFED LAMB SADDLE *with* TRUFFLE FONDUTA *and* POMMES PUREE

DOLCI TRIO

COCONUT CREAM TART

PASSION FRUIT *and* RASPBERRY CREAM PUFF

STRAWBERRY GRANITA *with* KIWI SORBET

ANTIPASTI

STRIPED JACK CRUDO *with* GINGER, SHAVED TURNIP *and* WINTER CITRUS* \$24

BEAU SOLEIL OYSTERS *with* GIARDINIERA MIGNONETTE* \$28

MARKET CHICORY SALAD *with* WALNUT, POMEGRANATE *and* UBRIACO ROSSO CHEESE \$16

BURRATA *di* PUGLIA *with* CELERY ROOT, BLACK TRUFFLE *and* HAZELNUTS \$19

PASTA

MAFALDINE BOLOGNESE *with* WHIPPED BESCIAAMELLA \$36

TAGLIOLINI *with* KING CRAB *and* PROSECCO BUTTER \$48

ALMOND TORTELLINI *with* PARMESAN *and* TRUFFLE \$31

SPINACH GNOCCHI *with* BROWN BUTTER *and* RICOTTA SALATA \$33

SECONDI

GRILLED WAGYU BAVETTE *with* BAGNA CAUDA *and* CRISPY SUNCHOKES* \$59

GRILLED SWORDFISH *with* WHITE BEANS, DANDELION GREENS *and* CITRUS BUTTER* \$44

CRISPY SQUAB *with* HONEYNUT SQUASH *and* VIN SANTO \$56

SALT BAKED BRANZINO *for* TWO *with* BRUSSELS SPROUTS *and* TRUFFLE BUTTER \$100

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS