



FESTA DI SAN VALENTINO 2021

CHOICE OF:

Insalata di San Valentino

Layers of fresh mozzarella, roma tomatoes fresh basil, olive oil, drizzled with balsamic reduction

Zuppa di Asparagi

White asparagus soup

Polipo Cipollata

Sauteed mediterranean octopus Sicilian style with onions

CHOICE OF:

Ravioli con Burrata

Housemade ravioli filled with burrata, vegetable stock with baked ricotta on top

Penne al Faggiano

Penne with pheasant ragu in cream sauce with mushrooms

CHOICE OF:

Aragosta e Capesante

Baked lobster and pan seared scallops, in lemongrass (from our garden) reduction, served with escarole and cannellini beans

Filetto di Manzo

Hormone free antibiotic free beef filet mignon with white truffle butter, served with vegetable farro

Osso buco alla Calabrese

Osso buco Calabrese style served with risotto Milanese

Costatine di Bisonte

Bison short ribs braised with red wine and served with cauliflower topped with mozzarella cheese

Dessert sampler

\$120 per person