



## **FESTA DI SAN VALENTINO 2023**

### **Choice of:**

#### **INSALATA DI CAVOLO NERO**

Lacinato Tuscan kale, radish, oranges, Danish blue cheese, honey champagne vinaigrette

#### **INSALATA DI BURRATA**

Marinated baby tomatoes, kalamata olives, basil, mozzarella crisp burrata, balsamic glaze

#### **ZUPPA DI FUNGHI**

Wild mushroom soup

#### **CROSTINI DI SALMONE**

House smoked and cured salmon on housemade crostini

### **Choice of:**

#### **RAVIOLI CASALINGHI**

Housemade veal ravioli with fresh tomato sauce

#### **GNOCCHI**

Housemade gnocchi with Parmigiano Reggiano, truffle cream

### **Choice of:**

#### **GAMBERONI**

Colossal shrimp pan seared with white wine, garlic and chopped tomatoes

#### **PESCE DEL CILE**

Pan seared Chilean Sea bass, with lemongrass from our garden, saffron sauce

#### **FILETTO DI MANZO**

Beef tenderloin hormone and antibiotic free, with housemade demi glace

#### **AGNELLO DEL COLORADO**

Colorado lamb chops with rosemary (from our garden) demiglace

#### **COSTATE DI BISONTE**

Braised bison short ribs

### **DOLCE**

Pastry chef housemade sampler plate, with Prosecco toast

**\$150.00 PER PERSON NOT INCLUDING TAX AND GRATUITY**