

FESTA DI SAN VALENTINO 2024

CHOICE OF:

Zuppa di Porcini

Porcini mushroom puree with cream

Insalata rosa

Grapefruit, oranges, red beets, sliced red onion, toasted pistachios, tuscan Lacinato kale, in housemade sweet mustard vinaigrette.

Carpaccio di Salmone

House smoked and cured salmon carpaccio, capers, onion, herb dressing, arugola

Crostini di Ricotta

Crostini with housemade ricotta cheese, housemade persimmon marmalade, 24 month aged, free range prosciutto

CHOICE OF:

Gnocchi alla zucca

Housemade butternut squash gnocchi with sage, asiago cream sauce

Rigatoni con salsiccia

Housemade rigatoni, handmade ground spicy sausage, tomato sauce

CHOICE OF:

Piccolo Osso Buco alla Calabrese

braised veal shank in spicy tomato sauce, risotto Milanese

Filetto di Manzo

hormone free, antibiotic free, filet mignon, housemade red wine porcini demi glaze

Salmone con Miele

Pan seared wild salmon with housemade honey mustard glaze

Gamberoni

Colossal shrimps, butterflied, chopped fresh tomatoes, olives, capers, fresh basil

Agnello del Colorado

Colorado lamb chops with housemade blueberry demiglace

Dolce Assortito

Pastry Chef dessert sampler plate

\$150.00 PER PERSON NOT INCLUDING TAX AND GRATUITY

