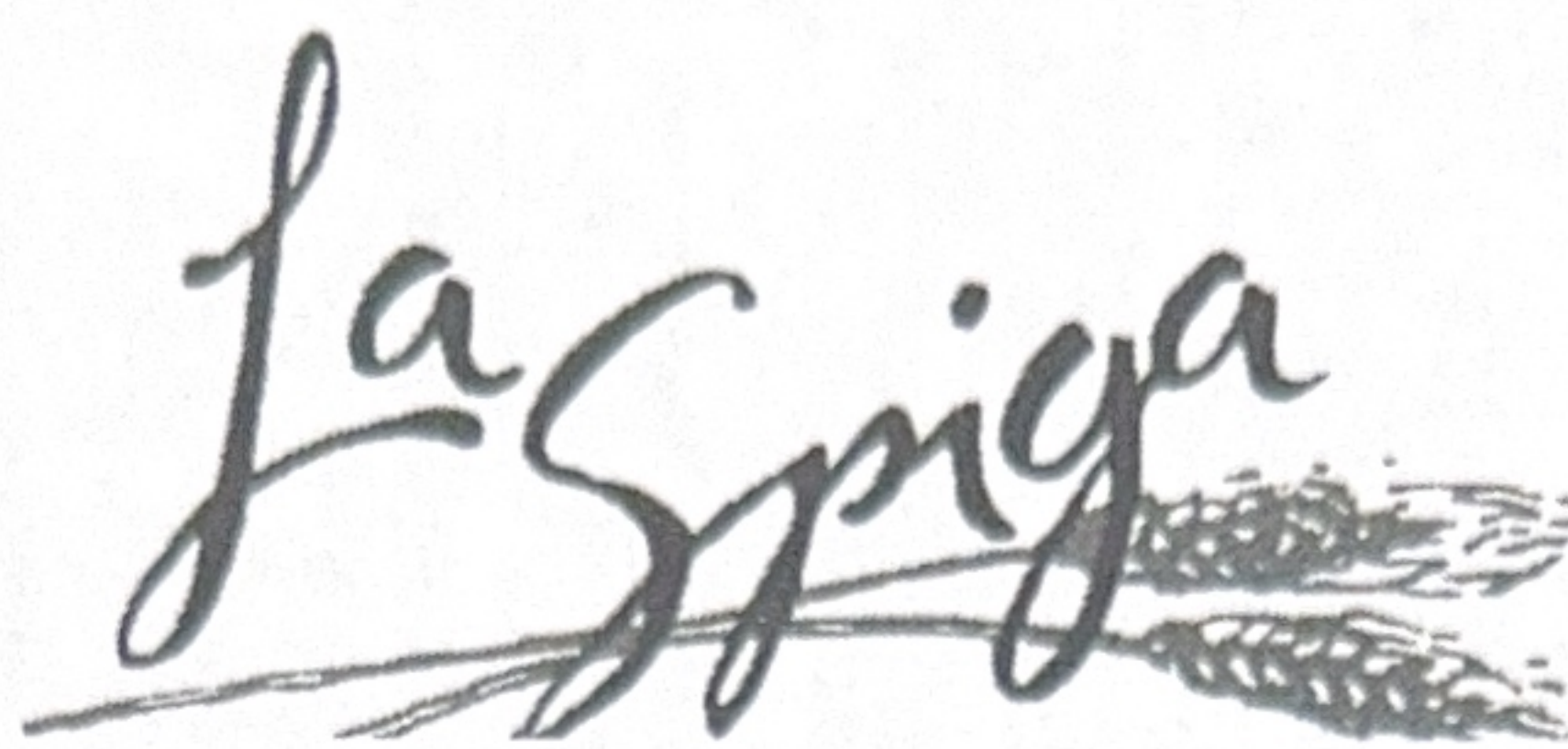


\$150



San Valentine's 2025

Zuppa di Porcini

Porcini mushroom puree with white truffle oil

Prosciutto con Radicchio e Aceto balsamico

San Danielle prosciutto, radicchio, shaved parmesan reggiano and balsamic vinaigrette

Polipo alla Griglia

Mediterranean octopus blanched and grilled, tomatoes and lemon vinaigrette

Carpaccio di Barbabietolo con mele e Formaggio di Capra

Beets, apples, frisee and goat cheese in a sweet mustard vinaigrette

Insalata di Pomodori e Bocconcini

Bocconcini di mozzarella, baby heirloom tomatoes, sliced red onions and basil, with white balsamic vinaigrette

Pastas

Rigatoni con Zucchini e Ricotta

House made Rigatoni with sliced zucchini, arugula and ricotta cheese

Spaghetti alla Amatriciana

House made spaghetti, guanciale, tomato sauce and pecorino cheese

Entrees

Cotoletta alla Milanese

Pounded and breaded bone in veal chop topped with arugula, shaved parmesan cheese and lemon wedges

Blue Cheese Crusted Filetto di Manzo

Hormone free, antibiotic free beef tenderloin, rosemary demi-glace

Agnello del Colorado

Colorado lamb chops, house made blueberry demiglace and mint gremolata

Pesce del Cile

Fresh wild Chilean seabass, preserved lemon saffron sauce

Pollo al Mattone

Hormone free, antibiotic free, herbed marinated half boneless chicken, with white wine chicken demiglace

Dolce Assortito

Dessert Sampler