



Valentine's Day

Amuse*

ANTIPASTI

Choice of one:

Insalata dell' Imperatore*

Caesar salad, anchovy, Parmigiano-Reggiano, crouton

Ostriche*

half dozen oysters on the half shell,
mignonette and cocktail sauce

Insalata di Biete

tri-color baby beets, ruby grapefruit,
pomegranate vinaigrette, goat cheese raisin crostini

Panzanella di Granchio

jumbo lump crab meat, brioche croutons,
tomato, cucumber, tomato fonduta

Gamberoni*

chilled jumbo shrimp, blood orange cocktail sauce

Scampi

langostino, cannellini bean ragu, rosemary oil

Prosciutto di Parma

pecorino cheese, honey roasted pears

Polpettine

homemade meatballs, polenta fries

Agnolotti di Zucca

butternut squash filled pocket pasta, brown butter,
sage, Parmigiano Reggiano, amaretto cookie crumble

Fagotelli "Sinatra"

braised Wagyu short rib and duck liver filled pasta,
Parmigiano Reggiano cream sauce

SECONDI

Choice of one:

Sogliola*

grilled Dover sole, brown butter lemon caper sauce,
saffron parsley potatoes, calabrese broccoli
(additional 10)

Pesce San Pietro*

yukon gold potato, Brussel spout petals,
lobster coral emulsion

Branzino*

grilled Mediterranean Sea bass, seasonal vegetables,
yellow pepper coulis, salsa verde

Risotto

butter poached Maine lobster, zesty lemon risotto

Filetto*

prime beef tenderloin, chive mashed potatoes,
braised sweet and sour cipollini onions,
red wine sauce

Capriolo

pan seared venison loin, mascarpone polenta,
Brussels sprout petals, roasted bartlett pear,
cranberry marmalade, juniper venison jus

Veal Parmigiana

thinly pounded bone-in veal chop,
melted mozzarella, pomodoro sauce

Pollo

pan-seared organic chicken breast,
black truffle mashed potatoes,
prosciutto wrapped asparagus, marsala sauce

Agnello

herb crusted rack of lamb, black truffle potato gratin,
°caponata, mint reduction
(additional 10)

DOLCI

Choice of one:

Capello

Valrhona dark chocolate mousse fedora,
Jack Daniel's panna cotta

Limone

limoncello vanilla bean mousse, hazelnut,
lemon marmalade, raspberry sorbet

Cannoli

ricotta, cinnamon, candied orange,
pistachios, chocolate pearls

Apple Strudel

served warm with apple brandy sauce

Love & Passion

Vanilla yogurt panna cotta, fresh passion fruit curd

In The Mood for Chocolate

Chocolate mousse cake, hazelnut dacquoise,
vanilla Crème anglaise

\$149 per person

beverages, tax, and gratuity not included

*Consuming raw or undercooked meat, poultry, seafood, shellstock,
or eggs, may increase your risk of food borne illness