



## Valentine's Day 2016

\$55 per person

### FIRST COURSE

for the table to share

#### **mozzarella di bufala, from campagna**

sea salt, extra virgin olive oil, grilled italian country bread, italian market olives

### SECOND COURSE

choose one

#### **truffled steak tartar**

smoked garlic aioli, parmesan, arugula

#### **pan seared day boat scallops**

roasted sunchoke puree, sunchoke-lemon gremolata, salsa verde

#### **wild mushroom crostino**

cacciocavallo, truffled leeks, caramelized onions, rosemary white beans

#### **nonna's B+V+P meatballs**

taleggio polenta, 4 hour pork gravy, parmesan

### THIRD COURSE

choose one

#### **grilled filet of beef**

seared fingerling potatoes, artichoke, roasted bone marrow, fennel mostarda

#### **seared tile fish picatta**

seared romanesco, scarlet turnips, tuscan kale, pickled raisin, caper-lemon sauce

#### **red wine braised osso bucco**

sunchoke risotto, celery hearts & leaves, castevetrano olive gremolata

#### **beet "love letters"**

beet & sheep's milk ricotta ravioli, sage brown butter, hazelnuts, 12yr aged balsamico

### DESSERT

choose one

#### **pistachio-olive oil cannoli**

ricotta, dark chocolate, toasted pistachio

#### **blood orange sorbet**

prosecco, rosemary-almond shortbread cookie

#### **dark chocolate-hazelnut cake**

espresso stracciatella gelato, caramelized cacao nibs, candied hazelnuts

#### **nonna's tiramisu**

espresso soaked lady fingers, mascarpone, kahlua