

VALENTINE'S TASTING MENU

February 12 -14, 2021 | 5 PM – 10:30 PM
\$250 per couple

ANTIPASTO

ASTICE E BURRATA

Maine Lobster, imported burrata, basil, oil, Greenwat farm greens

Il Sogno, Sparkling wine, De Conciliis | 17

PRIMO

GNOCCHETTI DI BACCALÀ E GAMBERI

Salt cod gnocchetti, rock shrimp, roasted olives, corbarino tomatoes

Chardonnay, Dario Coos, 2019 | 16

SECONDI

FILETTO DI MANZO, FAMIGLIOLE, ASPARAGI

Beef tenderloin, maitake mushroom, truffled mushroom sauce

Chianti Classico, Riserva, Poggio Bonelli, 2016 | 22

OR

BRANZINO AL VERDE, COZZE E CECI

Mediterranean sea bass fillet, yellow tomatoes, mussels, garbanzo beans stew

Sauvignon Blanc, Dario Coos, 2019 | 17

DOLCI

TORTA RICOTTA E PERE

Ricotta cheese and pear cake, Vin Santo sabayon

MOUSSE AL CIOCCOLATO

Flourless chocolate cake, chocolate mousse, berry compote

Coppo Moscato d'Asti, Moncalvina, 2019 | 16