

Happy Valentine's Day 2023

Dinner \$100 Wine Pairing \$60

Buratta

Tomato Jam, Basil, Rustic Toast, Olive Oil, Toasted Pine Nut

Prime Beef Tenderloin Crudo

Moliterno Al Tartufo Cheese, Shallot, Chive Oil, Hollandaise, Parsley

Mixed Green Salad

Toasted Pistachio, Herb Vinaigrette, Parmigiano Reggiano

Smoked Salmon

Caviar, Latke, Micro Greens, Crème Fraiche

SITO DEI FOSSILI 2021 Roero Arneis

Risotto

Duck Confit, Melted Leek, Butternut Squash, Parmigiano Reggiano

Pork Polpette

Broccoli Rapini, Roasted Garlic, Charred Tomato

Spaghetti Carbonara

Guanciale, Shallot, Confit Egg Yolk, Black Pepper, Pecorino Oro Antico

Tagliolini

Roasted Mushroom, Brown Butter, Shallot, Moliterno Al Tartufo Cheese

TOMMASI RAFAËL 2019 Valpolicella Classico Superiore

Braised Beef Short Rib

Parsnip Purée, Braised Root Vegetables, Green Bean, Red Wine Sugo

Veal Milanese

Wilted Spinach, Crushed Potato, Lemon & Caper Burro Sauce

Sea Scallop

Roasted Potato, Salsa Verde, Celery Root, Caramelized Onion, White Wine

Grilled Porcini Marinated Quail

Roasted Mushroom, Braised Fennel, Potato Puree, Beurre Rouge

PRINSI 2009 Barbaresco Gallina

Orange Dream Panna Cotta

Vanilla, Candied Orange, Local Honey, Brown Butter Crumble

Warm Chocolate Torte

Caramel Gelato, Caramel Sauce, Sea Salt

Zeppole

Bourbon Crème Anglaise, Cinnamon Sugar

Lemon Olive Oil Cake

Macerated Fruit Jam, Whipped Cream, Olive Oil

VILLE D'ARFANTA Prosecco Rose Brut