



# 4-Course Valentines Dinner for 2

**\$100.00 PER PERSON** (WINE, DRINKS AND GRATUITY NOT INCLUDED)

## **ANTIPASTI (CHOOSE 1 TO SHARE)**

### **INSALATINA DI BARBABIETOLA AGRO DOLCE**

ROASTED BEETS WITH ARUGULA, TOASTED HAZELNUTS, AND PECORINO CHEESE. DRESSED WITH OLIVE OIL AND WHITE BALSAMIC VINEGAR AND FRESH CRACKED PEPPER.

### **SOFFIATINE ALLA BLAZUT**

DELICATE VEGETABLE FRITTERS, MADE FROM FRESH BUTTERNUT SQUASH AND LEEKS, DEEP FRIED UNTIL GOLDEN BROWN AND DUSTED WITH SEA SALT.

### **CAPESANTE AI FERRI**

FRESH SEA SCALLOPS SEARED ON THE IRON, SERVED WITH A SAVORY CELERY ROOT PUREE AND SALSA VERDE.

## **PRIMO (CHOOSE 1 TO SHARE)**

### **SACCHETTI AL PORCINI**

SACCHETTI RAVIOLI STUFFED WITH PORCINI MUSHROOM, RICOTTA, MOZZARELLA, SWISS, FONTINA AND PARMIGIANO CHEESES, BREAD CRUMBS, VEGETABLES, HERBS AND SPICES, SERVED IN A SAGE BUTTER SAUCE.

### **GAMBERETTI CON POLENTA**

PRAWNS SAUTÉED GENTLY IN BUTTER WITH FRESH HERBS, SHALLOTS, SWEET PEPPERS. DEGLAZED WITH SHRIMP STOCK AND WINE, SERVED OVER OUR CREAMY HOUSE POLENTA.

### **TAGLIATELLE CON CINGHIALE E FUNGHI**

ROASTED WILD BOAR, COMBINED IN A CREAMY SAUCE OF SMOKED MUSHROOMS AND TART CHERRIES, SERVED ON IMPORTED EGG PASTA.

## **SECONDO (CHOOSE 1 FOR EACH PERSON)**

### **RISOTTO CON ARAGOSTA**

AN ARBORIO RICE RISOTTO WITH SAFFRON AND LOBSTER.

### **MELANZANE ALLA PARMIGIANA**

TUSCAN-STYLE EGGPLANT GRILLED WITH EXTRA VIRGIN OLIVE OIL, LAYERED WITH MOZZARELLA, A LIGHT TOMATO MARINARA SAUCE, PARMIGIANO REGGIANO & PECORINO ROMANO.

### **LASAGNA DELLE MARCHE**

LAYERS OF FRESH PASTA WITH RICCARDO'S MARCHE MEAT SAUCE, BESCIAMELLA SAUCE, AND FRESH PARMIGIANO REGGIANO AND PECORINO ROMANO CHEESES.

### **TROTA AL' AGRUMATO**

IDAHO TROUT SEASONED WITH VIGNALTA HERBED SALT, THEN GRILLED AND FINISHED WITH AGRUMATO - LEMON INFUSED OLIVE OIL, SERVED WITH A SEASONAL VEGETABLE.

### **LA BISTECCA TAGLIATA AI FERRI**

A FLAT IRON STEAK, SEARED ON THE IRON, MEDIUM-RARE, SLICED AND FINISHED WITH A GARLIC, ROSEMARY, RED WINE DEMI-GLACE SAUCE. SERVED WITH A SEASONAL VEGETABLE.

## **DESSERT (CHOOSE 1 FOR EACH PERSON)**

### **TIRAMISU**

OUR VERSION OF THE ITALIAN CLASSIC ESPRESSO AND RUM SOAKED SPONGE CAKE; LAYERED WITH DARK CHOCOLATE AND MASCARPONE CHEESE.

### **PANNA COTTA CON CARMELLO**

OUR VERSION OF THE PIEMONTESE DESSERT "COOKED CREAM" SERVED WITH CARAMEL SAUCE.

### **TORTA DI CIOCCOLATO**

FLOURLESS DARK CHOCOLATE TORTE WITH RASPBERRY SAUCE.