

4-Course Valentines Dinner for 2

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

ANTIPASTI (CHOOSE 1 TO SHARE)

INSALATINA DI BARBABETOLA 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 CARAMELLO

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

TORTA DI CIOCCOLATO

FLOURLESS DARK CHOCOLATE TORTE WITH RASPBERRY SAUCE.