

— VALENTINE'S DAY 2019 —
PRIX-FIXE MENU

\$65 per person | available à la carte

— à la carte pizza —

Speck and Porcini | 26

prosciutto cream, escarole, rosemary, aged parmigiano

CHOICE OF:

Tuna and Yellowtail Crudo | 19

cara cara orange, grapefruit, black pepper, olio nuovo

OR

Black Pepper Corzetti | 23

winter vegetable ragu, smoked ricotta, crispy leeks

CHOICE OF:

Crispy Skinned Whole Branzino | 44

tangerine, castelvetrano olives, wood fired radicchio

OR

Calabrian Spiced Lamb Rack | 48

brown butter chestnut polenta, wild oregano, crunchy senise pepper

Chocolate Fonduta | 14

sugar sable, strawberries, bananas, olive oil pound cake

— **Vino Specials** —

Montesole Irpinia Greco Spumante Brut NV, Greco DOC | 35

*refreshing, playful bubbles stir up aromas of apricot & bartlett pear,
charming & bright - a greco of pairing perfection.*

Grifalco 'Damaschito' 2013, del Vulture DOC | 54

*the brooding beauty of mountain-grown aglianico conjures ripe blackberry,
spiced plum & delicate smoke rings - lusciously deep & complex.*

CODA DI

Volpe

CODA DI *Volpe*