



VALENTINE'S DAY 2018

PRIX-FIXE MENU

\$65 per person
optional wine pairings \$35

Antipasti choose one

Dungeness Crab Salad
grapefruit, frisee, tempura meyer lemon

Salt-Roasted Baby Beets
piedmonte goat cheese, focaccia crouton

pair with

Le Contesse Prosecco NV
or Borgoletto Lambrusco NV

Primi choose one

Speckled Radicchio Salad
blood orange, gaeta olives, ricotta salata, herb vinaigrette

Escarole & Cicerchia Bean Soup
CDV pancetta, caciocavallo cheese

Fritto Misto
spanish octopus, shrimp, lemon aioli, agrodolce

Wagyu Beef Spiedini
friarielli peppers, avocado, cucumber

pair with

Cantina del Taburno Coda di
Volpe 2016
or Valle dell'Acate Frappato
2015

Secondi choose one

Crispy Black Truffle Polenta
*smoked king trumpet mushroom ragu, spinach,
"Bel Tartufo," 7 year balsamic*

Lasagnette Bolognese
housemade ricotta, scamorza., basil

Grilled Swordfish Steak
venetian black rice, crispy calamari, fresno chilies

Veal Osso Bucco
caramelized fennel, cannellini beans, gremolata

pair with

Vigneti Zanatta Vermentino 'Orion'
2016 or Grifalco 'Gricos' 2012

Dessert choose one

Citrus "Tiramisu"
blood orange, limoncello, yuzu

Dark Chocolate Lava Cake
white chocolate semifreddo, strawberries

pair with

Negro Angelo & Figli Birbet
2015 or Gravisano Passito 2008