



## Valentine's Menu

### 3 Course Menu - \$75pp

**Includes Complimentary Glass of Prosecco**

(excluding tax, gratuities and beverages)

Available Friday – Sunday, February 12-14, 2021

(only menu offered)

### 1<sup>st</sup> Course

#### Choice of one:

**Oysters** - pomegranate mignonette

**Caesar** - romaine, crouton, Codesa anchovy, classic caesar dressing

**Lobster Bisque** - lobster, sweet peppers

**Eggplant Parmigiana** - local eggplant, sweet pepper ragú, house smoked mozzarella, basil, parmigiano

**Burrata** - housemade cow's milk burrata, olive oil-brushed crostini, arugula, honey & almond poached pear

**Cavatelli** - ricotta pasta, kabocha squash, cipollini onion, sage walnut pesto

**Tortellini** – goat's milk burrata filled pasta, grilled tomato brodo, basil

### 2<sup>nd</sup> Course

#### Choice of one:

**Rigatoni** – wild boar bolognese, chianti-stained ricotta

**Gnocchi** – buffalo milk, 24-month Parmigiano Reggiano, black truffle

**N.Y. Strip** – grilled 10oz strip steak, potato & cipollini terrine, oyster mushroom, beef sugo

**Braciola** – Pennsylvania veal skirt steak, genovese, parsley, broccoli rabe, soft polenta, parmigiano

**King Salmon** – olive oil poached salmon, escarole, parsnip crema, pistachio, lemon

### 3<sup>rd</sup> Course

#### Choice of one:

**Chocolate Olive Oil Cake** – dark chocolate ganache, blood orange, caramel

**Tiramisu** – warm espresso soaked spongecake, whipped mascarpone, dark chocolate, toasted hazelnuts

**Ricotta Cake** - warm apples, brown butter streusel, pumpkin, spiced crema, vanilla ice cream

**Fresh Mixed Berries** - chilled basil zabaglione