

SAN VALENTINO

AMUSE BOUCHE

ANTIPASTO

YELLOWFIN TUNA CARPACCIO, EVOO & CHIVE, SHAVED PERIGORD TRUFFLE

TERRINE OF ROASTED ROOT VEGETABLES, SAVOY CABBAGE, CHERVIL EMULSION

PRIMO

POTATO RAVIOLI, SAFFRON MAIONESE, BRAISED OCTOPUS, CACCIUCCO BROTH

PUMPKIN TORTELLI, PEAR MOSTARDA, GORGONZOLA PICCANTE & SABA

SECONDO

POTATO CRUSTED SNAPPER, SAFFRON MUSSELS, SAUCE MARINIÈRE

WAGYU BEEF STRIP, CAVOLO NERO, CELERIAC FONDANT, SAUCE BORDELAISE

DOLCE

CHOCOLATE TORTA, FRUTTI ROSSI, CHANTILLY

PISTACCHIO PANNA COTTA, BLACKBERRY, CHOCOLATE DENTELLE

\$125 PER GUEST PLUS TAX AND GRATUITY

PRIX FIX MENU ONLY FRIDAY, SATURDAY 2/13 - 2/14/26

DINNER BEGINNING AT 5PM

MENU SUBJECT TO CHANGES



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