

SAN VALENTINO

AMUSE BOUCHE

ANTIPASTO

YELLOWFIN TUNA CARPACCIO, EVOO & CHIVE, SHAVED PERIGORD TRUFFLE

TERRINE OF ROASTED ROOT VEGETABLES, SAVOY CABBAGE, CHERVIL EMULSION

PRIMO

LIME RAVIOLI, CHARRED SEPPIA, CACCIUCCO BROTH

POTATO GNOCCHI, BRAISED LAMB SHANK, ROBIOLA CHEESE & GREMOLATA

SECONDO

POACHED DORADE, OSETRA CAVIAR SAUCE, POTATO & LEEK

WAGYU BEEF STRIP, CAVOLO NERO, CELERIAC FONDANT

DOLCE

CHOCOLATE GANACHE TART, RED FRUIT & VANILLA ANGLAISE

BREAD PUDDING WITH NUTELLA

\$125 PER GUEST PLUS TAX AND GRATUITY

PRIX FIX MENU ONLY FRIDAY, SATURDAY AND SUNDAY 2/13 - 2/15/26

DINNER BEGINNING AT 5PM

MENU SUBJECT TO CHANGES



637 BANTAM RD, BANTAM CT 06750 / PH: 860 567 3326 / INFO@MATERIARISTO.COM