

Trattoria
AMALFI

VALENTINE'S DAY MENU



FIRST COURSE

selection of antipasti to share

CACIO E PEPE ARANCINI - black pepper aioli

SALMON TARTARE - Calabrian chile, lemon, cucumber

FRIITTELLE DI MELANZANE - mozzarella, tomato jam, balsamico

SECOND COURSE

*please choose one
(gluten free house-made pasta available)*

BEET GNOCCHI - goat cheese, pistachio, caramelized shallot

LOBSTER AGNOLOTTI - fennel, saffron cream

PAPPARDELLE - braised pork, marinara, stracciatella cheese

THIRD COURSE

please choose one

BONE IN CHICKEN BREAST

cipollini onion, wild mushrooms, whipped potato, truffle demi

TRUMPET MUSHROOM "SCALLOPS"

charred radicchio, celery root puree, blood orange gastrique - **vegetarian**

STUFFED WHOLE LOBSTER

drawn butter, crispy potatoes, arugula salad *\$20 supplement

HALIBUT

sautéed black lentils, rainbow baby carrots, Castelvetro olive vinaigrette

FILET MIGNON

green beans, crispy herb potatoes, peppercorn cream sauce

DRY-AGED NY STEAK

roasted potatoes, wild mushrooms, red wine sugo *\$20 supplement

DESSERT

selection of desserts to share

Pistachio Cannoli • Limoncello Panna Cotta • Chocolate Covered Strawberries

\$79 per person plus tax and gratuity

