



Valentine's

DINNER MENU

\$125



ANTIPASTI

Insalata di Arance Rosse e Finocchi [GF]
[VG]

blood orange, red onion, fennel, candied pistachios, greens, champagne shallot vinaigrette

Zuppa di Fagioli Cannelloni [GF]
Cannelloni bean soup, crispy prosciutto

Tartare di Tonno [GF]
tuna tartare, lemon aioli, fried Sicilian capers, fresh herbs

PRIMI

Orechiette con Pesto di Pistachio
imported Sicilian Bronte pistachios, basil, EVOO, garlic, Pecorino Romano cheese, sundried Gagnano pasta.
Can be prepared GF / Vegan.

Radiatori con Cacio e Pepi
sundried pasta, Pecorino Romano, cracked black & pink peppercorns. Can be prepared GF

Garganelli con Ragu di Salsiccia Piccante
sundried pasta, spicy sausage ragu, Parmiggiano Reggiano

SECONDI

Guance di Manzo Brasate [gf]
braised beef cheeks, red wine demi, mashed potatoes, broccolini

Ippoglosso con Salsa Salmoriglio [gf]
pan seared Halibut with Sicilian lemon, olive oil & herb sauce, Sicilian capers, lemon EVOO potatoes, broccolini

Polenta Al Forno [gf][vg]
wood-fire baked polenta, mushrooms, herbs, Vegan mozzarella, cashew Parmesan

DESSERTS

Torta Caprese [gf]
flourless chocolate cake, raspberry coulis

Torta all' Arancia Rossa [gf][vg]
blood orange cake

Panna Cotta Brulee al Lampone [gf]
raspberry panna cotta, brûléed

3 Course Wine Pairing \$25