

Via Emilia

VALENTINE'S DAY WEEKEND MENU



ANTIPASTI

please choose one

TARTARA *prime steak tartare with anchovy vinaigrette, fried capers and parmigiano*

OSTRICHE AL FORNO *baked local oysters with spinach, lemon and smoked trout roe*

MOZZARELLA DI BUFALA *imported buffalo mozzarella with sweet and hot peppers, wild oregano and basil*

INSALATA *winter greens salad with roasted squash, walnuts and robiola*



PASTA

please choose one

CASARECCE *rustic semolina pasta with sweet potatoes, pancetta and porcini mushrooms*

CAPPELLETTI *buffalo mozzarella filled ravioli with sun gold tomatoes and basil*

GNOCCHI *potato gnocchi with lobster, breadcrumbs and arrabbiata sauce*

PAPPARDELLE *pasta ribbons with short rib ragu and pecorino*



SECONDI

please choose one

FILLETO *beef tenderloin with broccoli rabe and caramelized shallots*

POLLO *roasted organic chicken with borlotti bean ragu and celery root*

CAPELANTE *local sea scallops with squash caponata and apricot vinaigrette*

PESCE SPADA *pan roasted swordfish with cauliflower, roasted artichokes and potatoes*



DOLCI

a tasting of homemade tiramisu, ricotta cheesecake and cannoli

\$85 per person plus tax and gratuity
wine pairing available for \$45 per person