

Via Emilia

VALENTINE'S DAY MENU

3 courses, \$95 per person

FIRST COURSE

please choose one

CARNE CRUDA *prime steak tartare with anchovies,
fried capers & bitter greens*

TORTA DI GRANCIO *lump crab cake
with pickled squash, mustard & maple agrodolce*

BURRATA *imported from puglia
with fresh & dried tomatoes,
calabrese oregano & basil*

ZUPPA *lobster & sweet potato
bisque with tarragon crema*

SECOND COURSE

please choose one

TAGLIATELLE *saffron pasta with lobster, roasted
tomatoes & basil*

FILLETTO *prime filet mignon with mushrooms,
marsala & potato puree*

PESCE *roasted halibut with artichoke caponata,
pine nuts & apricot vinaigrette*

CAPPELLETTI *ricotta filled pasta with sungold tomatoes,
brown butter & parmigiano*

POLLO *crispy chicken "modenese" with prosciutto,
parmigiano & balsamico*

PAPPARDELLE *with short rib ragu, rosemary & pecorino*

DESSERT: *a tasting for the table of house made tiramisu, cannoli & chocolate torta*