

# Via Emilia

## VALENTINE'S DAY MENU



### ANTIPASTI

*for the table*

**LOCAL OYSTERS** *baked with spinach, bread crumbs and parmigiano*

**ALPINE STYLE FONDUTA** *with baked polenta, apples and winter vegetables*

**SELECTION OF SALUMI** *with marinated olives and apricot jam*



### PASTA

*please choose one*

**TAGLIATELLE** *with lobster, tomato, rosemary and brown butter*

**PAPPARDELLE** *with duck ragu, golden raisins and radicchio*

**CAPPELLETTI** *with buffalo mozzarella and ricotta filling, tomato, basil and parmigiano*



### SECONDI

*please choose one*

**FILET MIGNON** *with roasted tomatoes on the vine, potato puree and 25 yr balsamico tradizionale*

**EAST COAST HALIBUT** *with mussels, clams, fregola and saffron broth*

**ROASTED CHICKEN BREAST** *with braised kale, winter squash, lemon and rosemary*

**VEAL PORTERHOUSE** *with seacoast mushrooms, marsala and potatoes*



### DOLCI

*a tasting of our house-made desserts*

\$95 per person plus tax and gratuity

wine pairing available for \$55