

SAN VALENTINO

February 14, 2024

Three Course Lunch: \$65 / Person

Umbrian Black Truffle Supplement: \$30 / 3g

COCKTAILS

Bellini prosecco, white peach, raspberry - 15

Belzoni elijah craig bourbon, cardamaro, amaro dell'erborista, honey - 17

ANTIPASTI

Raw Oysters calabrian chili mignonette

Caesar Salad parmigiano-reggiano, sourdough, black garlic-caesar dressing

Burrata cured duck prosciutto, mango, sicilian pistachio, arugula, frisée, balsamico

Endive Salad mizuna, whipped goat cheese, pickled fennel, citrus, pickled shallot, marcona almonds, honey vinaigrette

Baked Oysters parsley, chive, breadcrumbs, preserved lemon, pancetta, grilled lemon, calabrian chili vinaigrette

Steak Tartare shallot, chive, truffle aioli, cured egg yolk, pecorino toscano, pecorino crisp

SECONDI

Ricotta Gnocchi braised duck ragù, castelmagno spuma, rosemary oil

Squid Ink Campanelle (+\$20) fresh blue crab, uni cream sauce, chili, basil, breadcrumbs

Risotto al Frutti di Mare bay scallops, mussels, clams, calabrian chili oil, citrus gremolata

Tortellini prosciutto & mortadella filling, crispy speck, parmigiano fonduta, candied walnuts, balsamico

Pan Seared Glory Bay Salmon saffron cauliflower purée, roasted cauliflower, pine nuts, caper brown butter sauce

Chicken Parmigiana san marzano tomato sauce, housemade mozzarella

Beef Tenderloin (+\$30) olive oil crushed potatoes, braised greens, porcini jus

DOLCI

Tiramisu mascarpone mousse, ladyfinger sponge cake, chocolate, cocoa powder

Olive Oil Cake prosecco macerated strawberries, vanilla whipped mascarpone, raspberry sauce, candied lemon peel

Tagliata

SAN VALENTINO

February 14, 2024

COCKTAILS

Amante angels envy bourbon, plum, cinnamon, vanilla - 17

Mio Dolce bsc shot tower gin, strawberry, rosé syrup, prosecco - 16

ANTIPASTI

Baked Oysters parsley, chive, breadcrumbs, preserved lemon, pancetta, grilled lemon, calabrian chili vinaigrette

Beet Bruschetta truffle stracciatella, pickled beets, hazelnuts, balsamico

Burrata cured duck prosciutto, mango, sicilian pistachio, arugula, frisée, balsamico

Endive Salad mizuna, whipped goat cheese, pickled fennel, citrus, pickled shallot, marcona almonds, honey vinaigrette

Steak Tartare shallot, chive, truffle aioli, cured egg yolk, pecorino toscano, pecorino crisp umbria black truffle supplement - 30

PASTA

Ricotta Gnocchi braised duck ragù, castelmagno spuma, rosemary oil

Squid Ink Campanelle fresh blue crab, uni cream sauce, chili, basil, breadcrumbs

Risotto al Frutti di Mare bay scallops, mussels, clams, calabrian chili oil, citrus gremolata

Tortellini prosciutto & mortadella filling, crispy speck, parmigiano fonduta, candied walnuts, balsamico

Chestnut Cappelletti chestnut & ricotta filling, roasted root vegetables, hedgehog mushrooms, black truffle porcini sauce

umbria black truffle supplement - 30

SECONDI

Smoked Duck Breast polenta cake, fennel purée, blood orange duck jus, fennel citrus salad, sicilian pistachio - 130

Pan Seared Monkfish saffron cauliflower purée, roasted cauliflower, pine nuts, caper brown butter sauce - 125

Chicken Parmigiana san marzano tomato sauce, housemade mozzarella - 105

Cauliflower Steak almonds, yogurt, olives, calabrian chili truffle honey - 95

Beef Tenderloin olive oil crushed potatoes, braised greens, porcini jus - 160

umbria black truffle supplement - 30

DOLCI

Tiramisu mascarpone mousse, ladyfinger sponge cake, chocolate, cocoa powder

Olive Oil Cake prosecco macerated strawberries, vanilla whipped mascarpone, raspberry sauce, candied lemon peel

Tagliata

COCKTAILS

BELLINI	15	MOZZAFIATO	17
prosecco, white peach, raspberry		bsc shot tower gin, blood orange, raspberry, absinthe, egg white	
SPREZZATURA	15	TORTA DI CAROTE	14
wheatley vodka, cappelletti, pineapple, raspberry, prosecco		bacardi ocho rum, carrot, walnut, maple, spices	
STELLA ROSA	16	LA DIVINA	17
belvedere vodka, aperol, elderflower, grapefruit, lemon		olmea altos reposado tequila, branca-menta, plum, thyme	
ANDIAMO	16	BELZONI	17
olmea altos plata tequila, amaro nonino, passion fruit, vanilla		elijah craig bourbon, cardamaro, amaro dell'erborista, honey	
SOLE TOSCANA	16	AMMAZZACAFFE	15
sagamore spirit rye, strega, orange, lime, ginger		buffalo trace bourbon, coffee, biscotti, orange, served warm	

WINE

SPARKLING

	GLASS	BOTTLE
Berlucchi '61 Franciacorta Brut	21	84
<i>A beautiful expression of sparkling wine from the first producer in Italy's highest performing sparkling wine zone. Overflowing orchard fruit and bread tones.</i>		
Paladin Prosecco Extra Dry	13	52
<i>Charming pear and peach aromatics, toasty flavors with a tasty off-dry finish.</i>		
Laurent-Perrier 'La Cuvée' Champagne Brut	28	112
<i>Elegant bubbles, fresh acidity, notes of light citrus and brioche give this champagne great balance and a refreshing sensation</i>		
Ferrari Brut Rosé	23	92
<i>Pinot Noir and Chardonnay done in the traditional style make for bright notes of fresh flowers, red currants & strawberries</i>		
Paltrinieri "Radice" Lambrusco di Sorbara 2020	14	56
<i>Tart red and purple fruit leap out of the glass, giving way to a refreshing and vivacious palate. A light-hearted wine to cocktail with.</i>		

ROSÉ

Miraval Rosé de Provence 2020	17	68
<i>Strawberry and watermelon. Just the trick to get around hard to pair courses</i>		

WHITE

Pieropan Soave Classico 2020	14	56
<i>Peaches, pears & honey, with a creamy texture and lively minerality. A well balanced white that pairs well with lighter fare.</i>		
Wilhelm Walch Pinot Grigio 2020	15	60
<i>Dry and refreshing with plenty of apple, pear, and lingering citrus notes. It's a great pairing for salads and vegetable-centric dishes.</i>		
Colutta Colli Friuli Sauvignon 2020	16	64
<i>Medium body and generous acidity. Ripe citrus fruit and soft herbs make for a crisp, rewarding finish.</i>		
Saarstein Mosel Reisling 2019	14	56
<i>Loaded with tropical fruit in an off-dry style. Pineapple and mango blend with lemon and vibrant acidity to balance this rich offering.</i>		
Copain "Les Voisins" Anderson Valley Chardonnay 2017	17	68
<i>Bright fruit notes of golden apple & ripe pear. Light oak contact and spice notes make this a great food wine. Best with creamy pasta and seafood centric dishes.</i>		
Sartarelli Verdecchio Castellie di Jesi Classico 2020	14	56
<i>Bright notes of stone fruit and grassy herbs. A great match for shellfish.</i>		

RED

	GLASS	BOTTLE
Rodano Chianti Classico 2017	15	60
<i>Bold & racy with notes of sweet cherry & plum. Vibrant acidity & medium weight makes this Tuscan red a great match for pastas</i>		
Ca' La Bionda Valpolicella Classico 2020	15	60
<i>A light, refreshing Northern Red. Summer cherry and blackberry with leather and earthy aftertones.</i>		
Westside Crossing Russian River Valley Pinot Noir 2018	17	68
<i>Elegant & juicy Pinot Noir from Santa Barbara County. Dark red fruit, vanilla bean, spice.</i>		
Caparzo Toscana Sangiovese 2019	13	52
<i>Medium bodied and packed with cherries and berries. A lingering finish with vanilla and baking spice round out this Tuscan red.</i>		
Icardi Barbera d'Asti 2018	14	56
<i>Intense and bright ruby, a staple in Piedmont, light fruit notes and bright acid</i>		
San Simeon Napa Valley Cabernet Sauvignon 2019	19	76
<i>Full bodied & balanced. Blueberries, blackberries & plums fill the glass along with earthy undertones. Great pairing for red meat and bold pastas.</i>		
Silvio Grasso Barolo 2016	27	108
<i>We are proud to offer this gregarious and lively Barolo from a powerful 2017 vintage. Red fruit, dried rose petal, and anise give this wine a classic profile</i>		
Le Volte dell'Ornellaia Toscana 2019	21	84
<i>This Super Tuscan is packed with blackberry, plum & vanilla with a long finish.</i>		
Umani Ronchi Podere Montepulciano d'Abruzzo	15	60
<i>Deep red and purple colors with notes of cherry, plums, and red licorice framed by bright acidity and light tannins</i>		
Massolino Dolcetto d'Alba 2019	17	68
<i>Ripeblack cherries & berries meld with soft leather in this Piemontese favorite</i>		
La Giarretta Amarone della Valpolicella	28	112
<i>Deep red and purple colors with notes of cherry, plums, and red licorice framed by bright acidity and light tannins</i>		

DRAFT BEER

Peroni	7
Guinness Blonde	8
Stella Artois	7
Diamondback "Green Machine" IPA	9
Hysteria Amber Ale	8