VALENTINE'S MENU

love

gusto

ANTIPASTI

CAESAR SALAD
romaine hearts, croutons, crispy pancetta, grana padano, lemon

GIARDINO VERDE
baby spinach &arugula | roasted squash | mushrooms | pumpkin seeds | goat cheese | balsamic dressing

BUTTERNUT SQUASH & CHAMPAGNE ZUPPA
Butternut squash | stock | cream | roasted garlic oil | pumpkin seeds | goat cheese

ROASTED MUSHROOM BRUSCHETTA
local roasted mushroom bruschetta | brie | pecorino | balsamic reduction

SECONDI

FILETTO DI MANZO
sous vide beef tenderloin | roasted potato | parmesan crema | rapini | mushroom demi | cipollini fritti

CHAR CALABRIA
seared arctic char | roasted tomato & nduja brodo | lobster & black tiger shrimp | black olives | lemon zest | roasted potato | rapini

GUSTO PARMIGIANA
fried panko crusted chicken | roasted tomato marinara | tagliatelle | parmigiana

ZUCCA E MELANZANE
butternut squash risotto | baby spinach | pumpkin seeds | fried eggplant | pecorino

BUCATINI BOLOGNESE
bolognese sauce | bucatini | roasted tomato | pecorino

DOLCE

BUDINO
chocolate & pistachio bark | whipped cream

TIRAMISU
chocolate & pistachio bark | whipped cream

BISCOTTO E CREMA "COOKIES & CREAM" CHEESECAKE
chocolate biscotti crust | caramel | cream | dark chocolate & pistachio bark

$75

PER PERSON