

## VALENTINE'S PRIX FIXE MENU \$125

**SELECT:** one antipasti · one secondi · one dolce

### CICCHETTI

**POTATO MILLEFOGLIE**  
crème fraiche & caviar 32

**CANTABRIAN ANCHOVIES & BUTTER**  
garlic toast 14

**PINSA ROMANA FLATBREAD**  
black winter truffles  
pecorino, garlic 28

### **FORMAGGI & SALUMI**

**MORTADELLA & STRACCIATELLA**  
sicilian pistachio pesto 23

**PROSCIUTTO & PARMIGIANO**  
24-month prosciutto  
di parma, "white gold"  
parmigiano 27

**ANTIPASTO MISTO**  
cured italian meats &  
cheeses, taralli, preserved  
fruit & vegetables 35

### ANTIPASTI

**LITTLE GEM CAESAR**  
olive oil croutons, aged parmigiano

**BURRATA PUGLIESE**  
cruschi peppers, garlic oil

**HEIRLOOM CARROT SALAD**  
stracciatella, smoked almonds  
golden raisins

**YELLOWTAIL CRUDO**  
ginger – citrus emulsion, pickled chilis  
grapes

**CRISPY BABY ARTICHOKEs**  
lemon bagna cauda, mint  
shaved pecorino

**WILD MUSHROOM CREPPELLE**  
goat robiola, ricotta,  
hazelnut vinaigrette

**GRILLED OCTOPUS**  
corona beans, spicy 'nduja sausage  
basil oil  
(\$10 SUPPLEMENT)

**SLOW ROASTED LAMB RIB "PRESSE"**  
salsa verde, pickled chanterelles,  
walnuts

### SECONDI

**RISOTTO AI FUNGHI PORCINI**  
porcini ragù, truffle butter, arugula  
parmigiano

**AGNOLOTTI DI ZUCCA**  
butternut squash, brown butter, pumpkin  
seeds, aged balsamic

**MAFALDINE NERE**  
lobster, garlic, heirloom cherry tomatoes  
(\$15 SUPPLEMENT)

**RIGATONI CALABRESE**  
spicy 'nduja sausage, datterini tomatoes  
basil, stracciatella

**PAPPARDELLE AL RAGÙ DI CINGHIALE**  
slow cooked wild boar, parmigiano

**TAGLIATELLE 'FRANCESCANA'**  
40 yolk pasta, beurre de baratte  
shaved white truffle  
(\$15 SUPPLEMENT)

**BRANZINO**  
tomato, fennel, saffron aioli

**ROAST CHICKEN**  
blistered radicchio, chanterelles, fingerling  
potatoes, saba jus

**STRACOTTO DI MANZO**  
short rib, crushed potatoes, romanesco,  
sugo di montepulciano

**VEAL CHOP PARMESAN**  
16 oz bone-in veal, chop, tomato,  
fresh mozzarella  
(\$30 SUPPLEMENT)

### DOLCE

**AFFOGATO**  
vanilla ice cream,  
orange-almond biscotti  
candied hazelnut  
(ADD 1 OZ SHOT OF AMARO LUCANO \$5)

**HAZELNUT CROCCANTE**  
chocolate-hazelnut mousse  
praline crunch, candied cherries

**STRAWBERRIES & CREAM VERRINA**  
raspberry sorbet, stawberry granita,  
sicilian pistachio dacquoise

**TIRAMISU**  
espresso-soaked lady fingers marsala-  
mascarpone crema  
(\$10 SUPPLEMENT)

### CONTORNI

**ROASTED CAULIFLOWER**  
jalapeno-brown butter, pine nuts 16

**GRILLED BROCCOLINI**  
garlic, red pepper flakes 16