

PASTA POMODORO®



VALENTINE'S DAY

ENJOY OUR THREE COURSE
CHEF TASTING MENU FOR TWO \$50

STARTER

Prosecco

a glass of Mionetto Prosecco Brut

Zuppa Cavolfiore

puree of roasted cauliflower with pancetta and pieces of roasted artichoke

ANTIPASTI {EACH GUEST CHOOSES ONE}

Grilled Chicken and Vegetable Salad

organic romaine hearts with fresh grilled chicken, asparagus, zucchini, red onion, corn and diced tomatoes tossed with our extra virgin olive oil and lemon juice dressing

Polpette d'Agnello

sicilian spiced lamb meatballs with pistachios and raisins in a spicy mint-infused tomato sauce with shaved pecorino and grilled baguette

Polenta Farcita

organic polenta rolled and stuffed with organic spinach and provolone, topped with brown butter, crispy sage and tomatoes

Bruschetta ai Insalata di Mare

grilled baguette topped with shrimp, calamari, oil-cured black olives, fresh tomatoes, red onion and capers in lemon juice and extra virgin olive oil, drizzled with salsa verde

SECONDI {EACH GUEST CHOOSES ONE}

Spaghetti Granchio

fresh Dungeness crab with white wine, tomato, garlic and chili

Costolette Brasate

boneless short ribs braised in red wine, fresh herbs and topped with gremolata, served over creamy polenta

Pollo con Tartufi e Funghi

sautéed chicken breast with white truffle, crimini and porcini mushrooms, served with roasted garlic parmesan potatoes

DOLCE

Budino di Pane ala Mode

warm bread pudding served with our house-made butterscotch sauce and vanilla gelato