

buon san valentino!

three course food menu \$75

a la carte antipasti

burrata - arugula pesto, sundried tomatoes, crostini (\$18 supplement)

antipasti misti - selection of artisanal cheeses & cured meats, olives, grilled artichokes, roasted pickled sweet peppers (\$20 supplement)

spiedini di gamberi - pancetta-wrapped shrimp, baby arugula, roasted roma tomatoes, fresh mozzarella, aged balsamic (\$13 supplement)

amuse

fonduta gougeres with truffle

antipasti (choice of)

baked oysters, shallot cream, ossetra caviar, microgreens

little gem salad, colatura dressing, shallot crumble

grassfed local beef tartare, black tobiko roe, capers, shallots, herbs, house made focaccia

**simmons heritage farm beef meatballs, san marzano tomato sauce, basil, pecorino romano
add bucatini pasta \$5**

entrata (choice of)

add black truffle \$15

four cheese cheese agnolotti 'fatto mano,' guanciale, red onion, fried sage, vodka sauce

rockfish filet, lobster-saffron risotto, celeriac, roman olive oil

melanzane alla parmigiana - breaded eggplant, san marzano tomatoes, ricotta, fresh mozzarella, basil

**seared simmons family farm beef sirloin, potato pave, manakintowne petite greens, beef jus
supplement simmons filet mignon \$15**

dolci (choice of)

chevre cheesecake - 'a la basque' with amaretto cherries

tiramisu - ladyfingers, espresso, zabaglione, shaved chocolate

**chocolate lava cake - gluten free chocolate lava cake
with citrus whipped cream
a la mode \$2**

affogato - house made vanilla gelato topped with shot of hot espresso