

first course

CARROT & SWEET POTATO SOUP
micro herb, sumac, creme fraiche

VINEYARD SALAD
arugula, dried fig, goat cheese, farro,
roasted grape vinaigrette, toasted
almonds

TUSCAN SALAD
spring mix, crispy chickpeas,
pepperoncinis, soppressata, shaved
grana padano, creamy gorgonzola
dressing

KALE CAESAR SALAD
kale, salt loaf crostini-crustons, shaved
parmesan, balsamic-caesar dressing

CACIO E PEPE ARANCINI
pecorino romano, black pepper,
asiago, brown butter sage aioli

MEATBALLS
'nduja tomato sauce, herb pesto,
shaved grana padano

MUSSELS
'nduja, leek & shallot white wine broth,
grilled bread

CRISPY BRUSSELS
sweet chili & honey glaze, golden
raisins, toasted almonds

BURRATA
roasted cherry tomatoes, basil oil,
balsamic reduction, focaccia

FRIED CALAMARI
lemon & chive aioli, tomato tahini
sauce, fresh thyme

second course

DIVER SCALLOPS
sweet potato puree, asparagus, herb panko, tarragon
cream sauce, herb oil

SHORTRIB RIGATONI
homemade pasta, braised short rib, cherry tomato,
scallion, tomato blush sauce, pecorino romano

TRUFFLE ROSETTE
prosciutto, truffle herb cream sauce, pecorino
romano, wild mushroom

WOOD FIRED DENVER STEAK
roasted brccolini, black pepper butter, brandy
mushroom sauce

WILD BOAR RAVIOLI
basil ricotta stuffed ravioli, wild boar ragu, grana
padano

BONE-IN PORK CHOP
fried sage, rosemary mashed potato, bacon braised
swiss chard, brandy au jus sauce

COBIA
celery root and cauliflower puree, roasted broccolini,
calabrian chili beurre blanc, black garlic oil

neapolitan pizza

MARGHERITA | 18
fresh mozzarella, san marzano tomato, fresh
basil, EVOO

TARTUFO | 20
asiago, ricotta, goat cheese, mushrooms,
caramelized onion, truffle oil, fresh thyme

SAUSAGE | 21
ricotta, smoked mozzarella, scallions,
zucchini, sausage, caramelized onions

SOPPRESSATA | 20
asiago, san marzano tomato, shishito peppers,
soppressata, chili flakes, oregano

thin crust pizza

SQUASH | 22
ricotta, asiago, roasted butternut squash,
arugula, lemon vinaigrette, culatello, lemon
basil ricotta

RUCOLA | 19
garlic oil, asiago, fresh mozzarella topped
with prosciutto, arugula, EVOO

BIANCO | 17
garlic oil, fresh mozzarella, asiago, oregano

SHORTRIB | 22
braised short rib, asiago, shishito peppers,
red onion, pepperoncinis, shishito ranch

third course

CHOCOLATE STRAWBERRY CHEESECAKE
fresh fruit, strawberry dust

GELATO & SORBETTO
(two scoops)
pistachio, caramel hazelnut, espresso, chocolate
espresso, blackberry sorbet, pear sorbet

NUTELLA DOUGHNUTS
fried nutella doughnuts,
fresh fruit, sugar

WHITE CHOCOLATE RASPBERRY BUDINO
graham cracker crumb, fresh fruit

EXECUTIVE CHEF WILL LANGLOIS

VALENTINE'S DAY - \$65 PER PERSON

