

LA CENA DI SAN VALENTINO

February 14, 15, & 16, 2019

.....ANTIPASTI

FIORE DI POMODORI CON CUORE DI BURRATA

Petals of skinless organic tomatoes drizzled with cold pressed olive oil, fresh mint, radicchio, and imported Burrata cheese... 18

CAPELANTE IN PADELLA CON CREMA DI ZUCCHINI E TARTUFO NERO

Sea diver scallops pan-seared in olive oil and sea salt, served with baby zucchini mousse, Pioppini mushrooms and shavings of black truffles... 26

OSTRICHE CRUDE O ARROSTITE

Your choice of fresh half shell East Coast oysters served raw **-or-** served gratin with orange-infused olive oil, fresh herbs, and peppered breadcrumbs roasted in the wood-burning oven... (1/2 Dozen) 21 | (1 Dozen) 42

CANNONCINI DI MOZZARELLA E SAN DANIELE

Fresh Buffalo Mozzarella DOP from Campania, wrapped with San Daniele prosciutto and served with arugula salad... 16

TONNO AL BALSAMICO E FRAGOLE

Seared Blue Fin Tuna medallion served over strawberries and zucchini salad, 20-year aged balsamic vinegar, olive oil and chives dressing... 18

POLPO ARROSTITO CAPONATA E PATATE

Mediterranean octopus roasted with rosemary, garlic, and fine herbs, served over vegetables caponata, fingerling potatoes and arugula pesto... 21

ARAGOSTA E ARANCE

Maine lobster tail medallions served around an arugula lolla rossa salad with fresh orange segments and chive pink pepper dressing... 26

INSALATE

INSALATA PROFUMATA

Arugula, Belgian endive, candied tomatoes, goat cheese, Sorrento orange-infused olive oil... 13

INSALATA AMALFITANA

Octopus, cuttlefish, shrimp, arugula and heirloom tomatoes, in a lemon olive oil dressing... 16

.....PASTE E RISOTTI

MEZZELUNE DI VITELLO E FEGATO D'OCA

Homemade large half-moon ravioli filled with roasted veal loin and Asiago cheese, served with foie gras and Ramandolo wine sauce... 29

SCIALATELLI DI GIULIETTA AL GAMBERO ROSSO PICCANTE

Homemade fresh Scialatielli pasta served with roasted Mediterranean shrimp "Mazzancolle", N'duja spicy sausage and cherry tomato sauce... 32

PACCHERI CACIO PEPE E PANCETTA

Traditional Amalfi Paccheri pasta tossed with creamy Pecorino cheese and black pepper, and served with roasted organic pork belly glazed in honey balsamic vinegar reduction... 26

AGNOLOTTI DI BURRATA AL TARTUFO NERO

Homemade ravioli filled with Burrata cheese, basil, candied tomatoes served with Parmesan sauce, and topped with black truffle shavings... 45

LE ROSE DI ROMEO

Homemade ravioli filled with Maine lobster and Mediterranean Sea Bass "Branzino" served with saffron sauce... 28

RISOTTO ALL'ARAGOSTA E CAVIALE DI SALMONE

Carnaroli rice simmered with lobster stock, topped with roasted Maine lobster tail and salmon roe... 34

RICCIOLI DI CUPIDO AL SUGO D'ANATRA E TARTUFO NERO

Chef Selected Amalfi Artisan fusilli pasta served with duck confit ragout, Parmesan cheese and topped with shavings of winter black truffles... 39

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..... CARNE E PESCE

CARRÈ D'AGNELLO AL PISTACCHIO

Oven-roasted domestic rack of lamb encrusted with pistachio rosemary butter, served with truffle-mashed potatoes, Porto wine and balsamic vinegar reduction sauce... 38

PORCHETTA DI SAN VALENTINO

Oven-roasted deboned Texas suckling pig, rolled with rosemary, sage, spices, and fennel seeds, served with scalloped potatoes, onion confit and vegetables... 32

OSSOBUCO DI VITELLO CON RISOTTO AL TARTUFO

Veal Ossobuco braised in the wood-burning oven with aromatic herbs and red wine served with Pioppini mushroom risotto and black truffle shavings... 55

FILETTO DI BRANZINO IN CROSTA DI PATATE

Fillet of Mediterranean Sea Bass "Branzino" pan-roasted with olive oil and thyme, wrapped in thin slices of Idaho potatoes, served with creamy spinach, and roasted cherry tomatoes... 38

SALMONE SELVAGGIO SCOZZESE GAMBERO ROSSO

Pan-seared Wild Scottish Salmon filet served with Carabineros red shrimp, pan-roasted with olive oil, rosemary, capers, served with cauliflower purée, sautéed heirloom baby carrots and saffron sauce... 38

DENTICE DEL GOLFO GRANCHIO POMODORO E ZUCCHINE

Texas Gulf red snapper fillet oven-baked and stuffed with blue crab meat and zucchini, served with smashed fingerling potatoes, pan-seared with sea salt and rosemary, topped with Limoncello sauce... 34

MEDAGLIONI DI MANZO ROSSINI

8 oz. Black Angus fillet mignon medallion pan-roasted and served with Porto wine sauce, scalloped potatoes, topped with foie gras pate... 55

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DAL FORNO A LEGNA

Specialties from our Wood-Burning Oven...

BISTECCA ALLA FIORENTINA

30 oz. Hereford Porterhouse steak, grilled in the wood-burning oven with rosemary, and served with roasted potatoes, seasonal vegetables, and green peppercorn sauce... 85

POLLO ALLA DIAVOLA

Half organic chicken roasted in our wood-burning oven with aromatic herbs and peppers, served with roasted potatoes and seasonal vegetables... 28

FRACOSTA

14 oz. Hereford NY Strip Steak marinated in rosemary, garlic, and black pepper, grilled in the wood-burning oven, served with roasted potatoes, seasonal vegetables, and balsamic vinegar honey sauce... 48

SCAMPI AL FORNO

3 Mediterranean langoustine “Scampi” marinated with orange zest, chives and garlic olive oil, grilled in the wood-burning oven, served with eggplant mousse and arugula salad... 45

BRANZINO AL SALE

Imported Mediterranean Sea Bass “Branzino” encrusted in rock salt and cooked in the wood-burning oven, filleted and served tableside with roasted potatoes and seasonal vegetables... 90
(Serves 2 people)

SOGLIOLA AL SALMORIGLIO

Pan-roasted Dover Sole with tarragon, lemon, and shallots, and served tableside with Salmoriglio sauce (capers, olive oil, parsley, garlic and lemon), roasted potatoes and seasonal vegetables ... 75
(Serves 2 people)

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LA CANTINA DI BACCO

The Baccus Cellar...

Celebrate your Valentine's in style with a handcrafted cocktail or share a bottle of wine or bubbly selected by Chef Giancarlo...

COCKTAILS

Bellini Ghiacciato

Classic frozen Bellini with Prosecco and peach purée... 11

Italian Kiss

Chambord Liqueur, Campari, Prosecco, Raspberry... 12

Be My Valentine

Bourbon, Cherry Juice, Vermouth, Bitters... 12

WINES by the bottle

Franciacorta Rosé Contadi Castaldi

(Lombardia, Italy)... 65

Franciacorta La Montina Satèn

(Lombardia, Italy)... 74

Champagne Brut Taittinger

(Champagne, France)... 75

White Wine: Pinot Grigio Velante Bertani

(Venezia Giulia, Italy) ... 42

Red Wine: 2016 Aglianico Sannio Il Poggio

(Campania, Italy)... 58