

San Valentino
COTTA

2 COURSE PRIX FIXE \$65/PP
WITH COMPLIMENTARY PROSECCO GLASS

Choose 1 Appetizer and 1 Entree

APPETIZER

POTATO LEEK SOUP W/ CROUTONS

INSALATA DI CAESAR

BABY KALE, CAESAR SALAD

INSALATA A BASE DI BURRATA

BURRATA CHEESE, ARUGULA, CHERRY TOMATOES AND LEMON DRESSING

AGNOLOTTI ALLA ZUCCA

BUTTERNUT SQUASH IN A THYME BROWN BUTTER SAUCE

FUNGHI MISTI PIZZA

PORTOBELLO MUSHROOMS, CREMINI MUSHROOMS, OYSTER MUSHROOMS
W/ TRUFFLE CREAM

ENTREE

TAGLIATELLE CON RAGU D'AGNELLO

LAMB RAGU & PECORINO

LOBSTER RISOTTO

ASPARAGUS

AGNOLOTTI ALLA ZUCCA

BUTTERNUT SQUASH IN A THYME BROWN BUTTER SAUCE

STRIPED BASS

ISRAELI COUSCOUS W/ CANNELINI BEANS, CHERRY TOMATO
IN A WHITE WINE BUTTER SAUCE

POLLO COTTO A LEGNA

WOOD-FIRED FREE RANGE CHICKEN WITH MASHED POTATOES AND BROCCOLI RABE

FILET MIGNON +\$10

GRILLED ASPARAGUS, MASHED POTATOES

Vivi con Passione Ridi di Cuore Ama Profondamente

PLEASE LET US KNOW OF ANY FOOD RESTRICTIONS YOU MAY HAVE
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS