

San Valentino

COTTA

2 COURSE PRIX FIXE \$85/PP
includes complimentary glass of sparkling rose

Choose 1 Appetizer and 1 Entree

APPETIZER

POTATO LEEK SOUP

BUTTERNUT SQUASH AGNOLOTTI (PRIMI)

SAGE BROWN BUTTER SAUCE

FISHERS ISLAND OYSTERS

1/2 DOZEN, HORSERADISH COCKTAIL SAUCE

WOOD-GRILLED ARTICHOOKES

RED ONION, LEMON, GARLIC, HOUSE AIOLI

GRILLED ROMAINE SALAD

GRAPES, ALMONDS, TOASTED BREAD CRUMBS,
CAESAR DRESSING, FRESH ANCHOVIES

TUNA TARTAR

AVOCADO, GREEN OLIVE TAPENADE, WOOD-FIRED FLAT BREAD

SHREDDED BRAISED SHORT RIBS

OVER CREAMY POLENTA

ADD-ONS



WINE PAIRING
\$40

DIGESTIVO
\$18

CHOICE OF:

LIMONCELLO

LBV PORT

FERNET BRANCA

LAVENDER
ESPRESSO
MARTINI



DESSERT FOR 2
\$15

CHOICE OF:

TIRAMISU

CHOCOLATE
MOUSSE

ENTREE

HOUSE-MADE TAGLIATELLE

LAMB BOLOGNESE & MASCARPONE DOLLOP

LOBSTER RISOTTO

ARBORIO RICE, WHITE WINE, PARMIGIANO

GNOCCHI STRACCIATELLA

SAUTEED SPINACH, MUSHROOMS, CRISPY GARLIC

STRIPED BASS

ISRAELI COUSCOUS, SQUASH, CANNELINI BEANS,
TOMATO, WHITE WINE

KALE & BRUSSELS SPROUTS PIZZA

10" PIZZA WITH ROASTED BRUSSELS SPROUTS, BRAISED KALE,
MOZZARELLA, RICOTTA, LEMON, CARAMELIZED ONIONS,
CALABRIAN CHILI, WHITE SESAME SEEDS

ORGANIC HALF CHICKEN

BROCCOLI RABE & GRILLED POLENTA

BLACK ANGUS NY STRIP +\$12

WATERCRESS WITH LEMON VINAIGRETTE, HOUSE CUT FRIES

Vivi con Passione Ridici 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