

Buon San Valentino

\$95 PER PERSON / \$45 WINE PAIRING

ONE FOR THE TABLE

1.	FRITTO MISTO / gulf shrimp, calamari, lemon, onion
2.	CAESAR TO SHARE / crouton, boquerones
🍷	BRUT PROSECCO / Brut Franciacorta, Ca del Bosco Cuvee Prestige Lombardy NV

TWO CHOOSE ONE DISH PER GUEST

1.	TAGLIATELLE / cacio e pepe, truffle
2.	RIGATONI / ala vodka, chili
3.	BLACK SPAGHETTI / gulf crab, calabrian, lemon
4.	AGNOLLOTTI LIMONE / ricotta, herbs, chili
5.	SPAGHETTI MEATBALL / tomato gravy, basil
🍷	WHITE / Fiano, Ciro Picariello, Irpinia 2020
	RED / Pinot Noir, Salem wine Co., Eola Amily Hills 2021

THREE CHOOSE ONE DISH PER GUEST

1.	WOOD ROASTED HALIBUT / salsa verde, lemon
2.	MAINE LOBSTER SCAMPI / al forno, lemon (\$15 supplement)
3.	VEAL PARMESAN / tomato gravy, basil, chili
4.	CHICKEN MARSALA / crimini, thyme, butter sauce
5.	PRIME NY STRIP / brown butter, rosemary
🍷	WHITE / Chardonnay, Crowley, Willamette Valley 2020
	RED / Cabernet Sauvignon/Cabernet Franc, Le Grascete, Bolgheri 2017

FOUR CHOOSE ONE DISH PER GUEST

1.	DARK CHOCOLATE MOUSSE CAKE / hot fudge, chocolate pearls
2.	ORANGE EVOO PUDDING CAKE / hot buttered rum, vanilla bean crema
3.	GREEN APPLE-RIESLING SORBET / prosecco
🍷	WHITE / Moscato D'Asti, Vietti, Piedmont 2019
	AMARO / No.246 barrel-aged amaro 2022



ADD BLACK TRUFFLE
SUPPLEMENT TO ANY
DISH - \$15