



# Buon San Valentino

\$110 PER PERSON / \$45 WINE PAIRING


## ONE FOR THE TABLE

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


## TWO CHOOSE ONE DISH PER GUEST

1.	TAGLIATELLE / cacio e pepe, mushroom duxelles
2.	RIGATONI / ala vodka, chili
3.	BLACK SPAGHETTI / gulf crab, calabrian, san marzano
4.	SPINACH AGNOLOTTI / spinach, pecorino, lemon
5.	SPAGHETTI MEATBALL / tomato gravy, basil
	WHITE / Vermentino, Punta Crena, Liguria 2021
	RED / Pinot Noir, Sandhi, Santa Rita 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 / cremini, thyme, butter sauce
5.	PRIME NY STRIP / brown butter, rosemary
	WHITE / Chardonnay, Crowley, Willamette 2020
	RED / Sangiovese/Montepulciano, Montepeloso 'Eneo' Tuscany 2019

## FOUR CHOOSE ONE DISH PER GUEST

1.	ORANGE EVOO CAKE / hot buttered rum, vanilla crema
2.	TORTA AL CIOCCOLATO / caramel, brown butter, biscoff chantilly
	WHITE / Moscato D'Asti, GD Vajra, Piedmont 2022
	AMARO / Murrell's Row 'ENO' NV

