

# Valentine's Day 2025

## FOCACCIA

*green olive tapenade, lemon white truffle butter, sundried tomato & bone marrow pesto*

## ANTIPASTO

*select one*

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## CARPACCIO DI TONO

*salt-cured Yellowfin tuna, lemon anchovy aioli, Parmigiano, arugula, pickled red onion*

## ARUGULA SALAD

*roasted fennel, Gorgonzola, apple, chestnut dressing*

## CAPRESE CROSTINI

*roasted tomato, smashed Burrata, basil, balsamic & ciabatta*

## POLPETTA DELLA NONNA

*grandma's veal & pork meatball, San Marzano tomato sauce, scamorza, basil*

## PASTA

### SUPPLEMENTAL COURSE \$14

*select one*

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## RAVIOLO AL'UOVO

*egg yolk raviolo beet pasta, spinach & ricotta  
brown butter & pine nut sauce*

## GNOCCHI

*pecorino pancetta cream, blistered tomato, crispy garlic*

## ORECCHIETTE

*"little ear" shaped pasta  
Italian sausage, roasted red peppers, arugula pesto*

## SECONDI

*select one*

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## TUSCAN BRAISED BEEF

*rosemary & red wine braised beef cheek roasted carrots & fingerling potatoes*

## RISOTTO A PISELLI

*green pea risotto, seared scallops, crispy prosciutto, lemon*

## ROASTED EGGPLANT

*tomato & olive ragu, roasted zucchini, Asiago fonduta*

## MEZZA GALLINA ARROSTATA

*roasted half hen  
basil & sundried tomato chutney, creamy polenta, lemon carrots*

## DOLCE

*select one*

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## TIRAMISU

*espresso soaked lady fingers, sweet mascarpone, Tia Maria coffee liqueur*

## PAVLOVA

*raspberry meringue, whipped mascarpone, amaretti crumble*

## TORTA CIOCCOLATO

*layered decadent chocolate cake chocolate Amaretto icing, dark chocolate shavings*

*\$ 79 per person*

*excluding pasta course, taxes & gratuity*