



VALENTINE'S DAY 2017

Wednesday, February 14th
Prix Fixe \$55

ANTIPASTI

Carpaccio di Manzo con Bagna Cauda

seared angus beef / warm olive & hazelnut oil
infused with juniper, rosemary, garlic, & anchovy
paste / crudité

or

Pesce Crudo

sole / fennel purée / cucumber / black radish

or

Insalata d'Inverno

roasted carrots & salsify / rapini / watercress /
amaretto vinaigrette / almond crumble

or

Burrata

cream filled mozzarella / cranberry gel /
crispy prosciutto / shaved fennel / pistachio

PASTA or PROTEIN

Pappardelle con Coniglio

pappardelle / braised rabbit / cabbage /
cured egg yolk

or

Tajarin con Tartufi

beurre fondue / trumpet mushrooms / black truffle

or

Capesante Scottato

seared scallops / du puy lentils / acorn squash /
parsley / white wine

or

Bistecca

chestnut crusted pork loin / risotto / apples / sage

DOLCE

Torta al Cioccolato

chocolate cake / toasted hazelnut / sponge toffee /
warm Frangelico chocolate sauce

or

Schiuma di Cioccolato Bianco

white chocolate mousse / lavender /
black pepper crisp

or

Formaggi 1 pc

artisanal cheese / house-made compote / nuts

IN ADDITION

Forno Cultura Bread

mixed bread plate from *Forno Cultura* bakery
_1.50 / person, unlimited

Olive Schiacciate Calabresi

smashed cerignola olives marinated with garlic,
oregano and lemon_6

Broccolini Fritti

pecorino / lemon zest
_10

Cavoletti di Bruxelles

shaved brussel sprouts / guanciale / garlic chips /
toasted walnuts
_11

Salumi

3 kinds _11 / Grande _ 22

Formaggi

Italian & local cheeses with house-made condiments
and nuts
1 pc _5 / 3 pc _12 / 5 pc _18