

“ *Ti Amo* ”
St. Cecilia

ANTIPASTI

CAULIFLOWER SOUP

black truffle, rye, sorrel

Timorasso: Vignetti Massa, Piedmont 2015

WAGYU BEEF TARTARE

crispy artichokes, cured egg yolk, pickled mustard seeds

Sauvignon Blanc: Domaine Thomas & Fils, Sancerre 2015

LATE WINTER LETTUCES

petite herbs, a variety of radishes, orange blossom vinaigrette

Muscadet: Domaine de la Pépière, Loire Valley 2016

HAMACHI CRUDO

blood orange, chilies, turmeric aioli, squid ink chips

White Blend: Marcel Deiss, Alsace 2015

PRIMI

WINTER SQUASH RISOTTO

smoked trout, roe froth, onion blossoms, flowers

Pinot Noir: Justin Girardin, Bourgogne 2015

SQUID INK SPAGHETTI

smoked calamari, garlic confit, calabrian chilies, thai basil, pane fritte

Ribolla: Movia, Slovenia 2014

RICOTTA GARGANELLI

lamb bolognese, wild onions, aged parmigiano reggiano

Côtes du Rhône: Stéphane Ogier 2014

BEEF SHORT RIB AGNOLOTTI

sage, bordelaise, pecorino romano fonduta

Malbec: Château Haut-Monplaisir, Cahors 2014

SECONDI

GEORGES BANK SCALLOPS

white polenta di mais rustica, brown butter, preserved clementines, cress

Chardonnay: "Champs Royaux" William Fèvre, Chablis 2015

DOVER SOLE

fennel crust, assorted cauliflower, cauliflower leaf salsa verde, pistachios

Viura: Palacios Remondo, Rioja 2014

ORA KING SALMON

green lentils, heirloom carrots, prosecco-charred lemon zabaglione

Rosé: Umathum, Austria 2016

NEW YORK STRIP STEAK

braised rapini, mushrooms, garlic & chilies, potato puree, bordelaise

Bordeaux: Château Clement Saint-Jean, Médoc 2012

DESSERT

RED VELVET & CHOCOLATE CHEESECAKE

ORANGE BLOSSOM & ALMOND CREAM TORTE

chantilly cream

STRAWBERRY SORBET

splash of brachetto d'acqui

Choice of:

Moscato d'Asti, Marchesi di Grésy 2016

Fine Ruby Port, Kopke

House-made Limoncello

Barrel-aged Amaro

\$85 per person, \$35 wine pairing. Choose one dish per course.

- menu is subject to change -