

“

*Ti Amo*  
*Kisses are a better fate*  
*than wisdom*

”

## ANTIPASTI

### TUNA CRUDO

green chile, beech mushroom, pumpkin seed

### BEEF CARPACCIO

baby leeks, black truffle, walnut

### HEARTS OF PALM

avocado mousse, blood orange

### BURRATA

pickled beets, candied pistachio pesto

### ESCAROLE CAESAR

anchovy dressing, black olive oil, pan gratatto

## PRIMI

### FRANCOBOLLI

sweet potato, chestnut, currants

### LUMACHE

spicy fennel sausage, rapini

### TAGLIOLINI

cacio e pepe

### STROZZAPRETTI

rock shrimp, crab, piquillo

## SECONDI

### BUTTERNUT SQUASH RISOTTO

black trumpet mascarpone, smoked wild mushrooms

### CORIANDER CRUSTED SWORDFISH

cauliflower, grapefruit marmalata, pistachio & almond

### CRISPY MAGRET DUCK

rutabaga, cippollini, madeira

### SLOW BRAISED BEEF CHEEKS

creamy polenta, horseradish gremolata

### LOBSTER PAN ROAST

tomato agrodulce, basil, chili, hearth toast

## DESSERT

### CHOCOLATE MOCHA CHEESECAKE

espresso caramel, cappuccino chantilly

### WHITE CHOCOLATE PANNA COTTA

strawberry milk crumb, mixed berry compote, chantilly cream

### PASSION FRUIT & CHAMPAGNE SORBET

\$85 per person

*Valentine's Day*  
*St. Cecilia*