

“
Ti Amo
Kisses are a better fate
than wisdom
”

AMUSE

SALMONE "PARFAIT"

beet cured salmon, tender herbs, crème fraîche

ANTIPASTI

HAMACHI CRUDO

royal ossetra caviar, prosecco, meyer lemon

INSALATA MISTA

toasted walnuts, satsumas, mustard

INSALATA GRANCHIO

crab, little gem, crispy caper gremolata

DUCK "PROSCIUTTO"

winter chicories, apples, toasted pistachio

PRIMI

TAGLIOLINI CACIO E PEPE

parmigiano reggiano, pecorino romano, black pepper

AGNOLOTTI

braised beef cheek, fonduta, sugo d'arosto

SPAGHETTI ALLA VONGOLE

clams, toasted garlic, chile

CUORI DI CARCIOFO +\$20

artichoke, parmigiano reggiano, black winter truffle

SECONDI

IPPOGLOSSO

halibut, shrimp passatina, salsa verde

POLLO ALLA MILANESE

chicken breast, crushed potatoes, truffle jus

CAPELANTE SCOTTATE

scallops, citrus, celery, almonds

COSTOLA CORTA +\$20

short rib, brussels sprouts, bone marrow "vinaigrette"

INVOLTINI DI CAVOLO CON FUNGHI

kale, mushrooms, tomato, mozzarella

DOLCI

TORTA ALL'ARANCIA

strawberries, hot buttered rum, vanilla crema

TORTA AL CIOCCOLATO

espresso caramel, stacciatella chantilly

SORBETTO

strawberry frose

\$135 per person, \$60 drink pairing. Choose one per course

Valentine's Day
St. Cecilia

Wine

AMUSE

SPARKLING

Alta Alella 'Mirgin'
Rosé Reserva, Cava Brut Nature

ANTIPASTI

WHITE

Florent Cosme
Chenin Blanc, Vouvray 2021

RED

Château de Villeneuve
Cabernet Franc, Saumur-Champigny 2020

PRIMI

WHITE

Punta Crena 'Vigneto Isasco'
Vermentio, Riviera Ligure di Ponente 2020

RED

Poderi Colla
Nebbiolo d'Alba 2020

SECONDI

WHITE

Olivier Merlin 'Vieilles Vignes'
Chardonnay, Mâcon La Roche Vineuse 2020

RED

La Rioja Alta 'Viña Ardanza'
Tempranillo, Reserva Rioja 2015

DOLCI

WHITE

Château Roûmieu-Lacoste
Sémillon, Sauternes 2019

RED

Kopke Ruby
Port

CHOOSE ONE PER COURSE

Valentine's Day
St. Cecilia