

“
Ti Amo
Kisses are a better fate
than wisdom
”

AMUSE

BARBABIETOLE E OSTRICHE
beet bloody mary, beausoleil oyster

ANTIPASTI

HAMACHI CRUDO
prosecco, meyer lemon, satsuma

CICORIE E CAVIALE
chicories, ossetra caviar, fennel, toasted walnuts

INSALATA DI GRANCHIO
crab, little gem, crispy caper gremolata

PROSCIUTTO D'ANATRA
cured duck, beets, blueberry vinegar, toasted pistachio

PRIMI

TAGLIOLINI CACIO E PEPE
parmigiano reggiano, pecorino romano, black pepper

AGNOLOTTI
braised beef check, black truffle vinaigrette

GNUDI
ricotta, pesto genovese, trout roe

FAGOTTINI AI CARCIOFI + 20
artichoke, parmigiano reggiano, black winter truffle

SECONDI

IPPOGLOSSO
halibut, shrimp passatina, salsa verde

POLLO ALLA MILANESE
chicken breast, white wine, truffle jus

CAPELANTE SCOTTATE
scallops, citrus, celery, almonds

COSTINE + 20
short rib, brussels sprouts, brown butter "vinaigrette"

BISTECCA DI ZUCCA
brown butter, mushrooms, sage

DOLCI

TORTA AL FORMAGIO BASCA
basque style cheesecake, strawberry

TORTA AL CIOCCOLATO
chocolate cake, chocolate gelato, hot fudge

APEROL SPRITZ SORBETTO
aperol spritz sorbet, orange

\$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 2019

ANTIPASTI

WHITE

Punta Crena 'Iasco'
Vermintino, Riviera Ligure di Ponente 2021

RED

Envinata 'Albahara'
Garnacha Tintorera, Castilla-La Mancha 2021

PRIMI

WHITE

Enric Soler 'Improvisacio'
Xarel-lo, Penedès 2020

RED

Poderi Colla
Nebbiolo d'Alba 2021

SECONDI

WHITE

Marine Layer 'Aries'
Somoma Coast Chardonnay 2019

RED

Remulluri
Tempranillo, Rioja Reserva 2015

DOLCI

WHITE

Château Roûmieu-Lacoste Sauternes 2019

RED

Alvear 'Solera 1927' Pedro Ximénez Sherry

CHOOSE ONE PER COURSE

Valentine's Day
St. Cecilia