

Pura Vita

MENU DI SAN VALENTINO

-- ANTIPASTI --

Choice of

FORMAGGIO

House-made herbed cashew cheeseball, dried cranberry, roasted pistachio, toasted sourdough, bee free honey

or

DELLA TERRA gf

Roasted beets, avocado crema, citrus champagne vinaigrette, caperberry, toasted hazelnuts, parsley, chives

Suggested pairing

*Sangiovese 2023 . Santa Lucia "E Gallet"
Sparkling "Pet Nat" Rosé*

-- PRIMI --

Choice of

TRUFFLE PINK POTATO SOUP gf

Micro basil, extra virgin olive oil, flaky sea salt

or

POLPETTA DI MELANZANE

Calabrian eggplant meatball, pomodoro cream sauce, roasted garlic cashew aioli, Calabrian chili oil, micro basil

Suggested pairing

Nebbiolo D'Alba Superiore DOC 2021 . Daniele Conterno

-- SECONDI --

Choice of

HEARTBEAT RISOTTO gf

Almond ricotta, roasted asparagus, toasted pignoli, shaved parmigiano, micro green

or

RAVIOLI AL TARTUFO

House-made heart-shaped cashew ricotta ravioli, truffle cream, fermented black garlic butter, shaved parmigiano, micro basil

Suggested pairing

Rosso di Montalcino DOC 2022 . Donatella Cinelli Colombini

-- DOLCI --

Choice of

SALTED CARAMEL TART

Blood orange gelee, salted caramel, dark chocolate ganache, caramel mousse

or

RASPBERRY CHEESECAKE gf

Raspberry gelee, shortbread cookie crust

4 Course menu per person \$90

Suggested Wine Pairing \$50

We use gluten, nuts and soy in our kitchen. We cannot guarantee an allergen free dish, as we are not an allergen free environment.

By Chef Tara Punzone