



MENU DI SAN VALENTINO

→ AMUSE →

STUFFED DATE gf

Smoked cashew cheese stuffed date, shiitake pancetta, cranberry reduction, micro greens

Suggested pairing

Sangiovese 2023 . Santa Lucia Sparkling "Pet Nat" Rosé

→ APERITIVO →

CHERRY RICOTTA CROSTINI gfo

Roasted dark cherries, aged cashew truffle cheese, roasted pistachio crumble, balsamic reduction, micro basil

→ ZUPPA O INSALATA →

Choice of

PINK POTATO SOUP gf

Truffle infused olive oil, micro basil

or

INSALATA DI PASSIONE gf

Butter lettuce, avocado, pink grapefruit, passion fruit vinaigrette, Marcona almond, fresh mint

Suggested pairing

Nebbiolo D'Alba Superiore DOC 2022 . Daniele Conterno

→ ENTRÉE →

Choice of

TAGLIATELLE AL TARTUFO ROSA gfo

Pink truffle cream, fermented black garlic, roasted pignoli, shaved parmigiano, micro basil

or

BE STILL MY HEART RAVIOLI

House-made heart shaped cashew ricotta ravioli, saffron butter, yellow tomato cream sauce, shaved parmigiano, micro basil

Suggested pairing

Etna Rosso DOC 2023 . Barone di Villagrande

→ DOLCI →

Choice of

CHOCOLATE PISTACHIO HEART gf

Dark chocolate heart, pistachio cream, pistachio mousse, dark chocolate mousse, chocolate almond sable cookie

or

NEW YORK CHEESECAKE

Lemon, graham cracker crust, raspberry compote

5 Course menu per person \$95

Suggested Wine Pairing \$55

By Chef Tara Punzone

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