

Valentine's Day 2026

FOCACCIA

green olive tapenade, lemon white truffle butter, sundried tomato & bone marrow pesto

ANTIPASTI

select one

ROASTED BEET & ARTICHOKE

*beets & chickpea purée, artichokes, crispy chickpeas
pickled shallots, pine nuts, burrata*

GAMBERETTI AL BURRO TOSCANO

*sautéed shrimp with Tuscan butter, lentils, cherry tomatoes
shaved fennel, green onion vinaigrette*

BEEF CARPACCIO

truffled mascarpone, crispy focaccia, pickled shiitakes, pine nuts

Recommended Wine Pairing

VERDICCHIO 19

*2021 Umani Ronchi, 'Plenio'
Castello di Jesi, Marche*

NERO D'AVOLA 23

2021 'Santa Cecilia', Planeta, Sicily

PASTA

select one

CASARECCE

white wine braised lamb leg, pecorino, mint gremolata

GNOCCHI

leek & taleggio fonduta, brown butter & sage

Recommended Wine Pairing

MONTEPULCIANO 16

2023 Torre Zambra, Abruzzo

CHARDONNAY 20

2023 Felsina 'I Sistri', Toscana

SECONDI

select one

TUSCAN HERB RUBBED STRIPLOIN

roasted baby red potatoes, honey caramelized parsnips, wild mushroom jus

BRAISED PORK CHEEK

squash purée, brussels sprouts, salsa verde

OLIVE OIL POACHED ATLANTIC COD

tomato saffron acqua pazza, confit fingerling potatoes, gremolata

ROASTED STUFFED PEPPER

quinoa & butternut squash stuffed, basil pumpkin seed pesto, rosemary apple risotto

Recommended Wine Pairing

SANGIOVESE / MERLOT / CAB. 22

'Tres', Brancaia, Tuscany

FRAPPATO / NERO D'AVOLA 23

Occhipinti, 'SP68 Rosso', Sicily

DOLCI

select one

LEMON OLIVE OIL TORTA

lemon, semolina, olive oil, lemon syrup, crème fraîche

DARK CHOCOLATE PANNA COTTA

praline, white chocolate, biscotti

Recommended Wine Pairing

VERMOUTH DI TORINO 16

Cocchi, Piemonte

MOSCATO PASSITO DI NOTO 15

Planeta, Sicilia 2020

**\$90 per person
excluding taxes & gratuity**