



# *Valentine's Day*

## **DINNER MENU**

### ***Antipasti***

**CAPPUCCINO DI ARAGOSTA CON TARTUFO NERO • 35**

Lobster cappuccino with black truffles

**INSALATA DI BARBABIETOLE • 25**

Roasted organic baby beet salad served with goat cheese and candied walnuts finished with shaved beets and dressed with red wine vinaigrette

**MOZZARELLA DI BUFALA CON PROSCIUTTO, FICHI E RUCOLA • 28**

Buffalo Mozzarella with Prosciutto, figs and arugula finished with Extra Virgin Olive oil

**MELANZANE ALLA PARMIGIANA • 28**

Traditional eggplant Parmigiana

**CARCIOFO ALLA GIUDEA CON BURRATA • 25**

Crispy artichoke with Burrata cheese and oven dried cherry tomatoes

**FIORI DI ZUCCA RIPIENI DI RICOTTA DI PECORA • 28**

Zucchini flowers stuffed with sheep's milk ricotta cheese and finished with tomato sauce

**DELIZIA DI MARE • 28**

Warm seafood salad with shrimp, octopus, calamari, scallops and crabmeat in a fennel and oven-dried tomato vinaigrette

**OSTRICHE IN ARMONIA • 36**

One dozen mixed season oysters served with cocktail sauce and a shallot-raspberry vinegar

**CRUDO ITALIANO • 35**

A selection of sliced raw fish: tuna, salmon, Hamachi and sea urchin with a celery mustard vinaigrette

**DUETTO DI TONNO CON CIPOLLOTTI • 30**

Duo of yellow fin tuna (carpaccio and tartare) with pickled onions and micro greens salad

**TARTARE DI SALMONE CON VINAGRETTA DI RAFANO E SENAPE • 28**

Salmon tartare served with celery, horseradish, shallots, parsley and mustard vinaigrette

**CARPACCIO DI MANZO • 28**

Beef carpaccio served with arugula, parmesan cheese, black truffles, olive oil and aged balsamic vinaigrette

**FEGATO D'ANATRA CON KUMQUAT • 35**

Hudson Valley seared Foie Gras served with Kumquats and aged Balsamic Vinaigrette

### ***Risotti***

**RISOTTO AL LIMONE E MENTA • 35**

Lemon risotto with saffron, fresh mint and topped with shrimp

**RISOTTO CON PORCINI, PANCETTA E FEGATINI • 32**

Risotto with porcini, bacon and chicken liver

**RISOTTO AI PEPERONI DOLCI E CAPESANTE • 35**

Risotto with sweet pepper and scallops

**RISOTTO AI FRUTTI DI MARE • 35**

Risotto with seafood

## *Pasta*

### **SPAGHETTI CACIO E PEPE • 28**

Spaghetti with melted Pecorino Romano cheese and crashed back peppercorn

### **AGNOLOTTI DI FUNGHI CON BATTUTO DI PREZZEMOLO E BURRO • 28**

Mushroom Ravioli with butter and parsley

### **RAVIOLO ALL'UOVO RIPIENO DI RICOTTA E SPINACI CON SALSA AL TARTUFO NERO • 35**

Egg, ricotta and spinach ravioli served with Parmesan cheese and black truffle

### **LINGUINE ALLE VONGOLE VERACI • 28**

Linguine with clams in a white wine sauce

### **TAGLIOLINI AL NERO DI SEPIA CON ARAGOSTA • 50**

Squid ink homemade tagliolini with Main lobster served Fra Diavolo sauce

### **TROFIE CON CAVIALE OSETRA • 70**

Trofie with Ossetra Caviar and chives served in a light cream sauce

### **TORTELLONI RIPIENI DI VITELLO CON SUGO D'ARROSTO E TARTUFO NERO • 38**

Veal Agnolotti with a veal jus reduction and black truffles

### **FETTUCCINE CON RAGÙ DI VITELLO, PIOPPINIE TARTUFO INVERNALE • 28**

Fettuccine with veal ragu, wild mushrooms and winter truffles

### **GNOCCHI DI PATATE CON POMODORO, SCAMORZA AFFUMICATA E ORIGANO • 28**

Potato gnocchi with fresh tomato sauce, smoked mozzarella, fresh basil and oregano

### **PAPPARDELLE CON RAGÙ D'ANATRA MUTA • 28**

Pappardelle with duck ragu

### **CAVATELLI CON RAGÙ D'AGNELLO • 28**

Cavatelli with lamb ragu and red bell peppers

## *Secondi*

### **CAPELANTE PUREA DI CAVOLFIORI E SALSA AL TARTUFO NERO • 65**

Seared scallops with cauliflower puree and cauliflower and black truffle sauce

### **BRANZINO AL SALE • 50**

Whole salt encrusted Branzino with seasonal vegetables and grapefruit mustard sauce

### **SOGLIOLA ALLA GRIGLIA • 65**

Roasted Dover sole served with seasonal vegetables and lemon sauce

### **SALMONE CON INSALATA DI FINOCCHIO E MANDARINO • 50**

Grilled King Wild Salmon with fennel and orange salad with Clementine vinaigrette

### **POLLO ARROSTO CON SALSICCIA E CILIEGINE PICCANTI SOTT'ACETO • 38**

Half of a free range roasted chicken with sausage, garlic, hot cherry peppers and chicken jus

### **COSTOLETTA DI VITELLO ALLA GRIGLIA CON CHIODINI E PATATE NOVELLE • 55**

Roasted veal chop with new potatoes, Chiodini mushrooms and parsnip puree

### **CARRE DI SUINO ALLA PIZZAIOLA • 45**

Rack of Berkshire pork served with Italian pizzaiola sauce

### **BISTECCA DI KOBE CON FICHI E UVA IN AGRODOLCE (PER DUE) • 300**

Kobe Beef Steak (for two) served with figs and grapes in a Balsamic Reduction

### **SELLA D'AGNELLO IN CROSTA DI PREZZEMOLO CON PEPERONI E MENTA • 48**

Parsley crusted rack of lamb with sweet bell peppers and fresh mint

### **POLPETTE DI CARNE CON ORECCHIETTE AL TARTUFO NERO • 40**

Veal and beef meatballs with black truffle orecchiette