

❖ VALENTINE'S DAY ❖

\$65 per couple

Includes 2 glasses of sparkling rose, antipasti plate, & fresh baked focaccia

STARTERS- SELECT ONE EACH

CAESAR SALAD

- romaine, aged parmesan, white anchovy, croutons •

GF MISTICANZA

- baby lettuces, 7 fresh herbs, baby kale, toasted pistachios, pecorino, red wine vinaigrette •

ENTRÉES - SELECT ONE EACH

Veggie GF MUSHROOM RISOTTO

- arborio rice, maitake and beech mushrooms, goat cheese, aleppo and toasted pumpkin seeds •

SPAGHETTI PUTANESCA

- tomatoes, olive oil, anchovy, olive, caper and garlic •

ADD A MEATBALL \$3 EACH

FETTUCCINE CARBONARA

- guanciale, peas, cream, farm fresh egg yolk* •

PAPPARDELLE AL CINGHIALE

- wild boar served with mushroom, chicory, oregano, fennel pollen, aleppo, fresh lemon •

CHICKEN PARMESAN

- tender chicken breast lightly breaded and fried crispy golden brown with tomato, garlic, and fontina over spaghetti tossed in parsley, parmesan and butter •

Veggie RAVIOLI CON ZUCCA

- spinach ravioli filled with butternut squash, tossed with cream, fresh pears, walnuts and gorgonzola dolce •

SCALOPPINI "PRONTO" PORK TENDERLOIN*

- lightly sautéed, topped with crawfish and served with a sauce of cream and white and marsala wines •

DESSERT TO SHARE

TIRAMISU

- amaretto, espresso, lady fingers, mascarpone •

*Consuming raw or under cooked meat or egg may increase your risk of food borne illness