

**BREAD**  
{PANE} **&** **TULIPS**  
{TULIPANI}

**VALENTINE'S DAY DINNER MENU**

**{\$65}**

*Complimentary Prosecco Toast*

**CHOICE OF ANTIPASTI**

Burrata & Heirloom Tomato *olive oil, basil, sea salt*

Tri-Colored Beets & Goat Cheese *pistachios, watercress*

Grilled Octopus *gigante & fava beans*

Crab Cakes *calabrian pepper aioli*

**CHOICE OF PRIMI**

Rigatoni al Funghi

porcini & crimini mushroom ragu, ricotta salata

Creste di Gallo Pasta

'brooklyn cured' Italian sausage, rapini pesto, pangrattato

**CHOICE OF SECONDI**

Seared Sea Scallops

pancetta vinaigrette

Long Island Duck Breast

braised red cabbage, marcona almonds, fried sage

Strip Steak Tagliata

roasted herb potatoes, natural jus

**CHOICE OF DOLCI**

Chocolate & Hazelnut

dark chocolate mousse cake, hazelnut gelato

Tiramisu

Red Velvet Cake

**Wine Special**

Rioja Crianza, Campos de Hojas, 2011, Spain, \$39 btl