Valentine’s Day 2022

CHEF’S TASTING MENU $125/PP
WINE PAIRING $75/PP

All dishes are served family style

first course

CULATELLO DI ZIBELLO
mozzarella di bufala, house made giardiniera

MISTICANZA SALAD
farm greens, 12 year aged balsamic

DIVER SEA SCALLOPS
cauliflower puree, blood orange, pistachio

second course

SPAGHETTI WITH LOBSTER
cherry tomatoes, calabrese chilis, basil

TALLEGIO FILLED MEZZALUNA
potatoes, cabbage, preserved truffles

third course

21 DAY AGED NEW YORK STRIP
creamy polenta, maitake mushrooms, natural jus

fourth course

DOLCE
chef’s selection