



## VALENTINE'S DAY FEBRUARY 13TH & 14TH

### INSALATE

<b>Caprese</b> heirloom tomatoes, buffalo mozzarella hand thorn basil, balsamic vinaigrette	19	<b>Caesar Salad</b> radicchio, romaine, white anchovies herbed garlic croutons, shaved parmesan	17	<b>Beet Salad</b> goat cheese mousse, valencia almonds organic beets, grapefruit, watercress	18
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### ANTIPASTI

<b>Bresaola Carpaccio</b> porcini, shaved parmigiano, arugula pomegranate fluid gel	23	<b>Pan Seared Scallops</b> sweet pea puree, fregola, vegetable ragu prosciutto chips, citrus butter	25	<b>White Asparagus &amp; Prawn Bruschetta</b> burrata, fennel, arugula, blood orange	22
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## Valentine's Features

### ANTIPASTO PLATTER 65

grilled jumbo prawns, olive tomato salsa, 30 month parma prosciutto, garlic crostini  
eggplant parmigiana, burrata, house pesto, semidried tomatoes, spanish octopus  
roasted fingerling potatoes, romesco, arugula & fennel salad

### VALENTINE'S ENTRÉE PLATTER 130

10oz grilled striploin, truffled potato mash, charred broccolini, jus, atlantic lobster risotto  
tomato concassee, blood orange gremolata, spinach & ricotta rose raviolone  
king crab, tomato coulis, butter sauce

### TABLE SIDE 2 LB LOBSTER CACIO & PEPE 105

butter poached atlantic lobster, house made linguine,  
salt cured egg yolk, umbria black truffle, cracked black pepper

### VALENTINE'S DESSERT 15

combination of rose' champagne strawberry whipped ganache, ruby chocolate dipped strawberries  
rose water italian macaron, persian saffron gelato

## PASTA

GLUTEN FREE PASTA + \$2

### Truffle Spaghetti & Meatballs 33

black truffle cream sauce, tomato fondue, herbed ricotta

### Black Squid Linguine alle Vongole 34

manila & surf clams, aglio olio, chardonnay, butter, herbed crumbs

### Wild Mushroom, Spinach & Ricotta Cannelloni 32

béchamel, foraged mushrooms, tomato coulis, arugula

### SECONDI PIATTI

**20 oz Prime Bone-in Ribeye** 89  
charred broccolini & asparagus, red wine jus

**King Crab Cioppino** 65  
king crab, jumbo scallops, honey mussels, clams,  
BC salmon, black cod, saffron tomato broth, grilled focaccia

**Parmesan Crusted Black Cod** 47  
prawn, clam & sweet pea risotto, lemon saffron sauce

**Red Wine & Porcini Mushroom Braised Beef Cheeks** 39  
creamy gorgonzola polenta, broccolini, heirloom carrots,  
roasted shallots, jus

### ADD ONS

King Crab 28 | Jumbo Scallop 9 | Jumbo Prawn 13 | Lobster Tail 25 | Black Truffle 13 | Ricotta Stuffed Zucchini Blossom 7

### SIDES

**Brussel Sprouts** 13  
parmigiano, capers, lemon, chillies

**Grilled Asparagus & Broccolini** 14  
extra virgin oil, parsley

**Garlic Bread** 9  
tuscan loaf, mozzarella, parmigiano  
herbed garlic oil