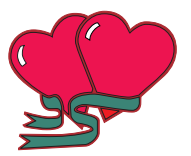




Happy Valentine's Day *from Siena*



Antipasti

Terrina di Verdure

Terrine of Butternut Squash, Goat Cheese, Black Truffle and Swiss Chard

Carne Crudo

Wagyu Beef Tartar, Quail Egg, Crisp Capers, Smoked Maldon Salt, Dijon Aioli

Ostrice alla Tarantina

Fresh Oysters Baked with Spinach, Breadcrumbs, Asiago cheese and Meyer Lemon Aioli

Coscia di Quaglie

Fried Quail Legs, Pancetta - Leek Cream

Primi Piatti

Insalata con Medaglione di Caprino

*Assorted young greens in a tart dried cherry, balsamic vinaigrette
with a warm medallion of walnut crusted goat cheese*

Risotto con Granchio

Saffron Risotto with Lump Crab, Sun dried Tomatoes and Scallions

Agnolotti Ripieni di Carne Bianco

*Handmade pasta stuffed with Veal, Pork, Rabbit, Swiss Chard and
Grana Padano Cheese in Fresh Sage - Roasted Garlic Butter*

Secondi Piatti

Filetto di Manzo con Funghi Trifolato

*Wood grilled, grass fed, Beef Tenderloin Filet with Porcini, Cremini and
Shiitake Mushrooms with Gruyere cheese, roasted potato gratin*

Salmone Grigliato

*Grilled Salmon Fillet, Applewood Smoked Bacon Agrodolce,
Roasted Fingerling Potatoes, Truffle Creamed Spinach*

Petto di Pollo in Crosta di Noci

*Walnut crusted boneless chicken breast with shiitake mushroom, cracked
Black pepper cream sauce and celery root whipped potatoes*

Dolci

Tiramisu

Liqueur soaked genoise layered with mascarpone, chocolate and almonds

Panna Cotta

Mango yogurt "cooked cream" custard with coconut, almond brittle

Torta di Cioccolata

Dark Chocolate Tort with Tart Dried Cherries and Frangelico crema

\$78. per person, does not include tax, gratuity or beverages

Sorry, no substitutions or split orders

Items not sold separately