

# Happy Valentine's Day from Siena!

## Antipasti

Arugula – Avocado - Meyer Lemon Aioli - Jumbo Lump Crab Salad - Drop Peppers  
Grilled Flatbread - Prosciutto - Pear - Pecorino Toscano - Grilled Chicory  
Red Snapper Crudo - Cucumber - Mango - Lime - Tarragon - Black Salt  
Charred Carrot/Goat Cheese Flan - Fennel Pollen - Truffle Honey  
Sea Scallops - Cannellini - Chili Oil - Pepperonata - Salsa Rosso  
Pheasant Terrine - Apricot - Rosemary Crostone

## Primi Piatti

Potato Cauliflower Soup - Black Truffle - Pancetta Crisp  
Wild Mushroom Risotto - Porcini - Cremini - Maitake - Beech - King Oyster  
Potato Gnocchi - Lamb Shoulder Ragù - Goat Cheese - Preserved Lemon - Mint  
Scratch made Tagliatelle - Bolognese Beef Sauce - Pancetta - Grana Padano Cheese

## Secondi Piatti

Veal Saltimboca - Prosciutto - Fresh Sage - Marsala Butter - Sautéed Fresh Spinach  
Filet Mignon – Port Wine Demiglace - Crisp Shallots - Gorgonzola Scalloped Potatoes  
Pollo Milanese - Arugula/Parsley Salad - Lemon Vinaigrette - Olive Oil Poached Potatoes  
Lockhart Quail - Venison Stuffing - Red Grape Sangiovese Gastrique - Braised Greens - Polenta  
Wood Grilled Striped Bass - Potato/Leek/Tomato Tortino - Coriander Citronette - Ligurian Olive oil

## Dolci

Flourless Chocolate Tort - Candied Walnuts - Rum Soaked Tart Cherries - Cappuccino Crema  
Tiramisu - Mascarpone - Chocolate - Espresso - Liqueur - Toasted Almonds  
Amaretto Cheese Cake - Salted Almond Brittle - Amarena Cherries  
Passion Fruit Panna Cotta - Chambord - Fresh Berries

*Please, No Substitutions or Split Orders*

**\$79. per person**

*(Does not include, beverages, tax or gratuity)*

*Add \$35. per person for wine pairing*

**Credit Card Number Required to Secure Reservation**

**Please call 512-349-7667**

