

GHIBELLINA

Happy Valentine's Day

\$85 per person

Featured Sparkling

FLEURY BLANC DE NOIR \$85

ANTIPASTI *select one*

BURRATA CON ZUCCA

winter squash purée, sage oil, prosciutto chip, pumpkin seeds, saba

RISO AL SALTO

crispy risotto cake, prosciutto, pine nut romesco, maitake mushrooms, ricotta salatta

TONNO CRUDO

raw tuna, shaved fennel, blood orange, lemon oil, olive purée

PRIMI *select one*

GNOCCHI AL RAGÚ

house made potato dumplings, beef ragú, grana padano

RIGATONI CACIO E PEPE

brussel sprouts, pecorino, black pepper, bread crumbs

RIBOLLITA

tuscan bread, vegetable and white bean soup, pecorino, olio verde

SECONDI *select one*

CONTROFILETTO ALLA GRIGLIA

garlic and rosemary rubbed sirloin, rapini, yukon gold potatoes, aceto balsamico

IL PESCE

pan roasted branzino, tomato caper sauce, wild rice

POLLO ARROSTO

roasted bone-in organic chicken breast, rosemary pan sauce, garlic sautéed spinach

UOVA CON FUNGHI E FARRO

poached hen egg, wild mushroom farro "risotto", truffle oil, grana padano

BISTECCA ALLA FIORENTINA

\$45 SUPPLEMENT FOR 2 GUESTS

grilled 45oz porterhouse steak, garlic rosemary-infused olive

DOLCI *select one*

PANNA COTTA

'trickling springs' cream, vanilla, saba

CIOCCOLATO E ESPRESSO BUDINO

chocolate expresso pudding, cherry compote, whipped cream, broken cookie

GELATI E SORBETTI

house made gelato and sorbet