

# LA CENA DI SAN VALENTINO

February 14, 2017

## .....ANTIPASTI.....

### **Fiore di Pomodori con Cuore di Burrata**

Petals of skinless organic tomatoes drizzled with cold pressed olive oil, fresh mint, radicchio, and imported Burrata cheese...18

### **Capesante con Mousse di Rape Rosse**

Pan-seared sea diver scallops served with red beets and potato mousse topped with Sevruga caviar and cabernet wine reduction...24

### **Ostriche Gratinat Crude o All'arancio**

Fresh East Coast Oysters gratin with orange-infused olive oil, fresh herbs, and peppered breadcrumbs

(or) Raw Oysters...22 (1/2 Dozen)...34 (1 Dozen)

### **Cannoncini di Mozzarella e San Daniele**

Fresh Buffalo Mozzarella DOP from Campania, wrapped with San Daniele prosciutto and served with arugula salad...16

### **Tonno al Balsamico e Fragole**

Seared Blue Fin Tuna medallion served over strawberries and zucchini salad, 20-year aged balsamic vinegar, olive oil and chives dressing...18

### **Granchio dell'Alaska**

Alaska King Crab salad served in a martini glass with spicy aioli dressing, Belgian endive, arugula, and shredded carrots...26

## INSALATE

### **Insalata Profumata**

Arugula, Belgian endive, candied tomatoes, goat cheese, Sorrento orange-infused olive oil...12

### **Insalata Amalfitana**

Octopus, cuttlefish, shrimp, arugula and heirloom tomatoes, in a lemon olive oil dressing...16

## .....PASTE E RISOTTI.....

### **Gnocchi Ripieni al Manzo e Melanzane**

Homemade potato gnocchi filled with braised beef and eggplant mousse, served with fried artichoke and organic tomato fondue...26

### **Mezzelune al Fagiano e Fegato d'Oca**

Homemade large half-moon ravioli filled with pheasant confit, and a foie gras Ramandolo wine sauce...29

### **Cuoricini Tricolori al Sugo Bianco di Salsiccia**

Imported Italian heart-shaped pasta infused with smoked paprika, spinach and saffron served with Parmesan cream sauce and grounded Italian sausage...20

### **Agnolotti di Burrata al Tartufo Nero**

Homemade ravioli filled with Burrata cheese, basil, candied tomatoes served with butter and sage sauce, and topped with black truffle shavings...45

### **Risotto all'Aragosta e Caviale di Salmone**

Carnaroli rice simmered with lobster stock, topped with roasted Maine lobster tail and salmon roe dressing...32

### **Le Rose di Romeo**

Rose-shaped ravioli filled with Maine lobster and Mediterranean Sea Bass "Branzino" served with saffron sauce...28

### **Scialatielli di Giulietta al Gambero Rosso Piccante**

Homemade fresh Scialatielli pasta served with roasted Mediterranean Mazzancolle, N' duja spicy sausage and cherry tomato sauce...32

### **Spaghetti Chitarra al Cacao Con Cervo e Funghi**

Homemade dark cocoa-infused spaghetti served with Texas Venison, and wild mushroom ragù, topped with Pecorino cheese...26

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## ..... CARNE E PESCE .....

### **Carrè d'Agnello al Pistacchio**

Oven-roasted domestic rack of lamb encrusted with pistachio rosemary butter, served with truffle-mashed potatoes, Porto wine and balsamic vinegar reduction sauce...36

### **Porchetta di San Valentino**

Oven-roasted deboned Texas suckling pig, rolled with rosemary, sage, spices, and fennel seeds, served with scalloped potatoes, onion confit and vegetables...32

### **Ossobuco di Vitello con Risotto al Tartufo**

Veal Ossobuco braised in the wood-burning oven with aromatic herbs and red wine served with Pioppini mushroom risotto and black truffle shavings...42

### **Filetto di Branzino in Crosta di Patate**

Fillet of Mediterranean Sea Bass "Branzino" pan-roasted with olive oil and thyme, wrapped in thin slices of Idaho potatoes, served with creamy spinach, and roasted cherry tomatoes...34

### **Salmone Selvaggio Alle Erbe**

Pan-seared Wild Alaskan Salmon filet served over sautéed Belgian endive, almonds, blue mussels, dill, and parsley pesto...29

### **Dentice del Golfo Gamberi e Pomodoro**

Texas Gulf red snapper fillet oven-baked and stuffed with shrimps and black truffle mousse, served with smashed fingerling potatoes, pan-seared with sea salt and rosemary, topped with black truffle sauce...34

### **Medaglioni di Manzo "Rossini"**

8 oz. Black Angus filet mignon medallion pan-roasted and served with a bittersweet cherry sauce, scalloped potatoes, topped with foie gras pate...45

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## DAL FORNO A LEGNA

*Specialties from our Wood-Burning Oven...*

### **Bistecca alla Fiorentina**

30 oz. Hereford Porterhouse steak, grilled in the wood-burning oven with rosemary, roasted garlic, roasted potatoes, vegetables, and balsamic vinegar honey sauce...69

### **Pollo alla Diavola**

Half organic chicken roasted in our wood-burning oven with aromatic herbs and peppers...26

### **Fracosta**

14 oz. Hereford Ribeye Steak marinated in rosemary, garlic, and black pepper, grilled in the wood-burning oven, served with roasted potatoes, vegetables, and balsamic vinegar honey sauce...40

### **Scampi al Forno**

Oven-roasted Langoustine “Scampi” with lemon dressing, thyme and chives, served over a baby spinach and almond salad...38

### **Branzino al Sale**

Imported Mediterranean Sea Bass “Branzino” encrusted in rock salt and cooked in the wood-burning oven, filleted and served tableside with seasonal vegetables and potatoes...90  
*(Serves 2 people)*

### **Sogliola al Salmoriglio**

Pan-roasted Dover Sole with tarragon, lemon and shallots served tableside with salmoriglio sauce and seasonal grilled vegetables and potatoes...75  
*(Serves 2 people)*

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## LA CANTINA DI BACCO

*The Baccus Cellar...*

*Celebrate your Valentine's in style with a handcrafted cocktail or share a bottle of wine or bubbly selected by Chef Giancarlo...*

### COCKTAILS

#### *Love and Happiness*

Vodka, Club Soda, Strawberry Puree, Basil...12

#### *Italian Kiss*

Chambord Liqueur, Campari, Prosecco, Raspberry...12

#### *Be My Valentine*

Bourbon, Cherry Juice, Vermouth, Bitters...12

### WINES

*by the bottle*

#### *2009 Brunello di Montalcino Caparzo*

99

#### *Michele Chiarlo Moscato d'Asti*

44

#### *Piper-Heidsieck Champagne Brut*

65

#### *Franciacorta La Montina Satèn*

74