

Valentine's Day

Chef's Tasting Menu

Salame di Polipo con Insalatina di Patate e Olive con Salsa Verde

Delicious homemade Octopus Salami served with Potato and Olive Salad and Garlic Dressing

Verdicchio, di Matelica, Mirium, Monacesca, Marche

Nice golden colour, fresh floral aromas and a touch of minerality. Flavors of honey and stony fruit with an herb finish.

Tortelloni di Barbabietole Rosse serviti con Salsa Cremosa all'Erba Cipollina e Gamberi Arrosto

Delectable homemade Round Red Beet Ravioli in Chive Cream Sauce and Roasted Shrimp

Chardonnay, Beyond the Clouds, Elena Walch, Alto Adige-Trentino

Full bodied wine that delivers engaging floral aromas, ripe tropical fruits, peach, melon and some butter.

Filettino di Vitello con Polenta Morbida e Salsa ai Porcini

Mouth-watering Roasted Veal Tenderloin Medallion served with Soft Polenta, topped with Porcini Mushroom Sauce

Refosco, Dal Peduncolo Rosso, Frattina, Friuli-Venezia Giulia

Big, powerful and tannic red wine, with a deep violet color and a slight bitterness. Nice plum, currant and black berry flavors and aromas. Elegant finish.

Cuore di Cioccolato e Lampone

Light Dark Chocolate Mousse and Raspberries

Verduzzo, Soandre, Bosco del Merlo, Veneto

Honey, peach and a mix of sweetness and acidity. Great for dessert!

Tasting Dinner \$55.00

Wine Pairing \$30.00

Alberto Varetto, Executive Chef