

Valentine's Day Menu



ANTIPASTI

Zuppa San Pietro

Soup with vegetables and small veal meatballs.

Cappesante alla Piastra con Purè di Cavolfiori

Organic Burrata Cheese, Oregano, Basil and EVOO

Tonno Pinna Gialla Con Burrata e Rucola

Yellowfin tuna carpaccio with burrata and arugula.

Crudo di Manzo San Valentino

Filet mignon carpaccio with quail eggs, mushrooms and parmesan dressing.

Rotoli di Melanzana alla Sorrentina

Eggplant rollatini with ricotta, spinach, fresh tomato, mozzarella and basil.

PASTA

Fettuccine con Tartufo Invernale

Homemade fettuccine with winter truffles.

Spaghettoni con Pomodorino Salernitano

Classic spaghetti with cherry tomatoes and basil.

Tagliolini Cacio e Pepe San Pietro

Homemade tagliolini with pecorino cheese, black pepper, egg yolk and smoked pork cheek.

Risotto al Nero di Seppia

Risotto with squid ink cuttlefish and roasted cherry tomatoes.

Paccheri al Sapore di Mare

Large neapolitan rigatoni with red prawns, bottarga and peas.

PESCE E CARNE

Branzino in Crosta di Sale

Wild branzino baked in sea salt, herbs, citrus, and roasted vegetables.

Carré D'agnello in Crosta di Pepe e Erbe

Roasted rack of lamb with peppers, herbs, sweet potatoes, tomato confit and a red wine reduction.

Nodino di Vitello

Grilled veal loin chop with mashed potatoes, mushrooms and a veal reduction.

Suprema di Pollo con Parmigiano, Spinaci e limone

Amish chicken breast dipped in parmesan cheese, seared with lemon and spinach.

Salmone con Mostarda, Carciofini e Pepe Rosa

Wild salmon with artichokes, pink pepper, corn and mustard.

DESSERT

Tiramisu

GF Chocolate Raspberry Cake

Key Lime Tart

Fresh Berries with Hot Zabaglione

175\$ Per Person. Please select one of each course. Beverages, tax and tip not included, Thank you for dining with us.