

Valentine's Day Menu

149. PER PERSON

AMUSE

TRUFFLE ARANCINI
ubriacone cheese, balsamic

FIRST COURSE

choice of

MEATBALLS
house pomodoro, parmigiano
reggiano, basil

SHRIMP SCAMPI
garlic, white wine, chili butter

BEET & BURRATA
fennel pistou, blood orange, arugula,
grape saba

Opulent Additions

CAVIAR SERVICE
traditional accoutrements
95. • 30g

SHELLFISH TOWER*
48. per guest
oysters, poached shrimp, 1/2 maine lobster, king crab
genuine cocktail sauce, mustard aioli

SECOND COURSE

choice of

SAUSAGE IN PEPPERS
oak roasted onions,
basil, parmesan

LOBSTER BISQUE
fennel, calabrian chiles,
chives

CAESAR SALAD
baby gem, garlic brioche croutons,
24 month parmigiano

THIRD COURSE

choice of

MACARONI
ALLA VODKA
calabrian chili,
parmesan bread crumbs

HAND-CUT
FILET MIGNON*
7oz petite-cut

ROASTED HALIBUT
calabrian chili agrodolce,
caramelized cipollini onion,
charred sweet peppers GF

Substitutions

KANSAS CITY STRIP* 25.

KING CRAB LINGUINE
al limone, garlic bread crumbs, parmesan 20.

BISTECCA FIORENTINA
additional \$49 per person, both guests must opt-in

Opulent Additions

SURF & TURF*
maine lobster tail 35.

KING CRAB OSCAR STYLE
45.

Sides

a la carte • 15. ea

ROASTED
MUSHROOMS
18 year truffle balsamic

CREAMED CORN
parmesan, lime,
crispy shallots

MASCARPONE WHIPPED
POTATOES
garlic bread crumbs, chives

CHARRED
BROCCOLI
herb vinaigrette

DESSERT

choice of

NEW YORK CHEESECAKE
wildflower honey caramel,
manuka honey crisps

SORBETTI

TIRAMISU
mascarpone, espresso,
chocolate

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We are happy to remove this charge upon request.



FIORETTA

ITALIAN STEAKHOUSE

Beverage Pairing

49. PER PERSON

FIRST COURSE

choice of

NEGRONI BIANCO

bombay sapphire murcian lemon,
bitter bianco, dry vermouth di torino

PROSECCO, AVISSI, VENETO, IT

SECOND COURSE

choice of

TREBBIANO, CAPEZZANA, CARMIGNANO, IT

CHIANTI CLASSICO, CAFAGGIO,
"SINGLE ESTATE", TUSCANY, IT

THIRD COURSE

choice of

CHARDONNAY, ELENA WALCH, ALTO ADIGE, IT

NEBBIOLO, SOTTIMANO, LANGHE, PIEDMONT, IT

DESSERT COURSE

choice of

MINI ESPRESSO MARTINI

PORT, FONSECA BIN 27