

# 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, AVISI, 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

NEBBIOLI, SOTTIMANO, LANGHE, PIEDMONT, IT

## DESSERT COURSE

*choice of*

MINI ESPRESSO MARTINI

PORT, FONSECA BIN 27