

VALENTINE'S DAY

\$145

ANTIPASTI

Roasted Bone Marrow

Canoe-cut, roasted-on-the-bone, marrow served with wagyu beef tartare, pickled onions, Dijon mustard aioli, sola di late di busala cheese, chanterelle mushrooms and toasted garlic crostini

Bison Gnocchi

Barolo-braised Bison short rib, homemade truffle gnocchi, and fresh lemon chive ricotta

Crab Salad & Puntarelle

Warm salad of Penobscot, ME fresh "peeky-toe" crabmeat with Roman Puntarelle and Castelfranco radicchio, black garlic-anchovy dressing, poached egg from Feather Brook Farms and shaved black truffles

Grilled Octopus

Grilled all-natural Spanish octopus with roasted fingerling potatoes, capers, olives, Sicilian lemon, crisp wild rice, and sundried tomatoes

Burrata al Tartufo

Handmade Burrata tartufo from Campania, Italy with sautéed radicchio, endives, sliced roasted pears and shaved almonds-- topped with a pinch of fennel bread crumbs

Lobster & Uni Pasta

Fresh Portland, ME sea urchin and Nova Scotia lobster with homemade cuttlefish Tagliolini Pasta

Duxbury, MA Oysters Sampler

Two King Caesar oysters baked with Prosecco zabaglione and four "Pink Moon", on-the-half-shell, topped with peppercorn, fennel Mignonette, and French Ossetra caviar

Pork Two Ways

A duet of local pork from Chickering Farm in Westmoreland, NH:
Pork belly - crispy and grilled with a sweet fig glaze
Pork meatballs - with a red pepper coulis

Carpaccio

Honoring the Renaissance painter and perfected by Harry's Bar in Venice, beef Carpaccio from Chickering Farm - with fresh winter truffle, arugula, and capers

Winter Salad

Charles River Farm greenhouse baby lettuces with toasted almonds, blood orange, chestnut, parsnip, quinoa, mixed berries and ricotta Calabro

Seafood Trio

Martha's Vineyard yellow-fin tuna tartare, bay scallops, and Montauk striped bass ceviche

Fresh Ossetra Caviar add \$20

Principali

Veal Costata

Oven-roasted bone-in veal, tomahawk style, from Catelli Farms in Collingswood, NJ, with stone-ground creamy corn polenta, broccoli rabe, and trumpet royal mushrooms

Duet of Pasta

Plump homemade wild mushroom ravioli with a local and hand-foraged mushroom ragu & Barolo-braised Feather Brook Farms hen tortelloni in a Nduja cacciatore rosata sauce

Lobster Agnolotti Pasta

Maine lobster and Venetian-style tri-colored pasta agnolotti with mixed wild mushrooms, crumbled guanciale, red tobiko, and finished tableside with crema di aragosta

Duck Two Ways

Slow-roasted duck breast and leg confit with roasted baby bell peppers, Garlicky greens, persimmons and Sicilian black rice

Rabbit Pasta

Slow-cooked Londonderry, VT rabbit, in the Tuscan-style, with pappardelle pasta, crispy pancetta, and fresh rosemary

Halibut

Wild-caught Nova Scotia halibut with lion's mane mushrooms, fresh herb salsa verde, and creamy local parsnips

Clam & Scallop Pasta

Tagliolini Pasta with local Falmouth, MA clams, pea tendrils, bay scallops, toasted pine nuts, and Parma prosciutto

Beef

Grilled Black Angus beef tenderloin with black truffle butter, asparagus, and homemade baked carbonara

Venison Three Ways

Grass-fed Venison three ways: grilled chop, homemade rayoli, & pan-seared tenderloin, caramelized tricolor baby carrots and caramelized fresh quince

Diver Scallops

Maine diver-harvested sea scallops, pan-seared, with pancetta, Creamy lobster- riso nero, and black trumpet mushrooms

Osso Buco

Pasture-raised veal ossobuco with saffron risotto carnaroli alla Milanese

Dolci

Tiramisu - with artisanal coffee liqueur, lady finger cookies, and whipped mascarpone

Venetian chocolate torta -- with preserved cherries from Cantiano, Italy

Raspberry Panna Cotta - Traditional custard dessert with fresh berry coulis and crumbled pistachio granola

POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.