

## 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 "pecky-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 ravioli, & pan-seared tenderloin, caramelized tri-color 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

PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY\*\*CONSUMING RAW OR UNDERCOOKED MEATS.

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