



## HAPPY VALENTINE'S DAY WITH LOVE

### MENU PER TERRA

#### Welcome Drink

Nature Rosè | Alberto Longo Winery  
or  
Non-alcoholic Drink

#### Appetizer

ANNUSC | Polpettine fritte su salsa alle Erbette e Yogurt  
Mini Meatballs on a fresh Yougurt-Herb sauce

#### M'RACCOMANN | Bombette

Beef Rolls filled with Italian Ham, Smoked Mozzarella,  
Pecorino Cheese Served with Kale and Bell Pepper Salad

#### Pasta & Main

NONNA ANNA | Orecchiette con Brasciole  
Orecchiette with Beef Rolls, Pecorino Cheese and Tomato  
Sauce  
or

PATTY | Fusilli con Salsiccia, Cicorie e Pecorino  
Fusilli with Beef Sausage, Dandelion and Pecorino Cheese

#### Dessert

HO VOGLIA DI TE | Tortino al cioccolato e gelato alle fragole  
Chocolate Souffle and Strawberry Gelato  
or

LACAPAGIRA | Tiramisù  
Italian Chantilly Cream, Lady fingers, Coffee, Cacao

\$115 pp

### MENU A ♥ MARE

#### Welcome Drink

Nature Rosè | Alberto Longo Winery  
or  
Non-alcoholic Drink

#### Appetizer

VIENI A BALLARE IN PUGLIA | Bruschetta al Salmone  
Bruschetta with Smoked Salmon and Chives

#### D'ASSÍ MATT | Tartare di Tonno

Tuna tartare with Passion Fruit, Capers, Apulian Olives,  
Green Onions

#### Pasta & Main

NONNO VITO | Linguine Nere ai Frutti di Mare  
Squid Ink Linguine with Seafood  
or

LEONE | Scampi Arraganati  
Grilled Langoustines with Garlic, Parsley, Bread Crumbs,  
Black Pepper, Mixed Greens, Cucumber and Pomegranate

#### Dessert

HO VOGLIA DI TE | Tortino al cioccolato e gelato alle fragole  
Chocolate Souffle and Strawberry Gelato  
or

LACAPAGIRA | Tiramisù  
Italian Chantilly Cream, Lady fingers, Coffee, Cacao

\$125 pp

### MENU IN CAMPAGNA

#### Welcome Drink

Nature Rosè | Alberto Longo Winery  
or  
Non-alcoholic Drink

#### Appetizer

VIENI | Vellutata di Carote Rosse con Riso Venere  
Red Beet and Carrot Puree served with  
Organic Black Venere Rice and Crostino

IAPR' L'ECCHIE | Parmigiana di Melanzane  
Eggplant Parmigiana with Mozzarella, crushed Tomato,  
Grana Padano DOP

#### Pasta & Main

ROMI | Lasagnetta alle Verdure  
Vegetarian Lasagna with Vegetables and Mushrooms  
or

ALESSIA | Capunti Carciofi, Olive e Crema di Gorgonzola  
Capunti with Artichokes, Olives and Gorgonzola Cheese sauce

#### Dessert

HO VOGLIA DI TE | Tortino al cioccolato e gelato alle fragole  
Chocolate Souffle and Strawberry Gelato  
or

LACAPAGIRA | Tiramisù  
Italian Chantilly Cream, Lady fingers, Coffee, Cacao

\$105 pp

Gratuity and Taxes not included

All our bakery products are prepared with 100% Organic Flour, 100% Italian Extra Virgin Olive Oil and Mother Yeast.

\* While we strive to ensure a Gluten Free product, there is always a chance of Cross Contamination.

\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WE ARE CASHLESS