

CARNEVALE DI VENEZIA

February 9th & 10th

PRIMI

Lobster Tortelloni 14

winter truffles & parmigiano reggiano truffle sauce

Seared Diver Scallop 15

risotto primavera, pecorino cheese,
winter truffles, basil oil

Rock Shrimp Truffle Pizza 14

boschetto tartufo cheese,
truffle butter & hedgehog mushrooms

WINE PAIRINGS

Pieropan Soave Classico 2015 10 gl | 40 btl

Allegrini "Palazzo della Torre" 2014 12 gl | 45 btl

ENTRÉE

Pan Roasted Gulf Coast Red Grouper 26

basil-saffron gnocchi, rock lobster
& herb brown butter

Grilled Angus Filet Mignon & Rock Lobster Tail 30

truffle gratin potatoes,
grilled asparagus, barolo sauce

Grilled Scottish Salmon 26

lump crabmeat, asparagus, roasted potatoes,
winter truffles & lobster sauce

DESSERT

Molten Lava Cake 8

hazelnut gelato & raspberry sauce

Tiramisu 8

layers of chocolate cake & mascarpone cream,
dark rum, chocolate shavings & leghorn sauce

Caramel Sea Salt Budino 8

chocolate cake, vanilla cream & white chocolate