

Valentine's Day 2010

PRIMI

Baccalà cake <i>zucchini carpaccio, sweet pepper vinaigrette</i>	9
Calamari <i>sauteed pancetta, arugula, trampetti olive oil</i>	11
Prawns <i>creamy polenta, charred treviso</i>	15
Butter lettuce <i>fennel, blood orange salad</i>	10
Scallops <i>caramelized rapini, parmesan butter, chive bread crumbs</i>	15
Mussel soup <i>sweet tomato broth, grilled focaccia</i>	11

SECONDI

Swordfish <i>grilled spinach, agrodolce, saffron broth</i>	28
Branzino <i>warm escarole salad, white anchovy</i>	30
Rosemary scented tuna <i>pasta puttanesca</i>	27
Beet risotto <i>beet gremolada</i>	14
Crab spaghetti <i>tomato, chili flake</i>	20
Dry aged Ribeye <i>scamorza potatoes, crispy three onions</i>	33
Duckling <i>mint risotto, marinated figs</i>	26

Walter Pisano
Executive Chef

Todd Andrews
Lead Line

Jeff Carmack
Sous Chef

*** Made with raw egg.*

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
We ask that parties of 6 or more are on 1 check and an 18% gratuity will be added.*