



***Chef Marco Barrila
presents a five course
San Valentino Tasting Menu***

INSATIABLE EATS PASTARIA

\$75 TASTING MENU | WITH WINE PAIRING **\$115**

COUPLES **\$150**

Assaggio

Gambero Alla Griglia

butterflied and herb crusted head-on mayan shrimp, red pepper coulis
Zardetto Prosecco

1ST

Carpaccio Di Manzo

cured beef with arugula and shaved parmesan cheese, balsamic drizzle
Santa Margarita Pinot Grigio

2ND

Risottino Al Tartufo

parmesan risotto with shaved alba truffles
Chianti Ruffino Reserve

3RD

CHOOSE ONE

Dentice In Padella

roasted red snapper filet with crispy mushrooms, lobster sauce
served with garlic roasted mashed potatoes
Pinot Noir Project

Anatra Arrosto

braised Crescent duck breast, cherry port wine reduction
served with asian vegetables
Montepulciano Nevio

Costolette Agnello

baby lamb chop, rosemary marinade
served with Sicilian eggplant caponata
Stemmari Nero D'avola

4TH

Millefoglie Con Lamponi

layered millefoglie with chantilly cream
fresh raspberries and shaved chocolate
Pasito Siciliano