

VALENTINE'S DAY

primi piatti

RAW YELLOWTAIL

olio di zenzero & pickled red onion

DISTEFANO BURRATA

pears, speck, arugula & pomegranate

GRILLED IMPORTED SPANISH OCTOPUS

black garlic purée, peanut potatoes & tomato-olive vinaigrette

CREAMY POLENTA

fricassée of truffled mushrooms

paste

SPAGHETTI

tomato & basil

WINTER SQUASH & SMOKED GOAT CHEESE AGNOLOTTI

brussels sprouts, caprino stagionato & 'nduja sausage

TAJARIN

parmigiano & black winter truffles

piatti

CRISPY STRIPED BASS

kuri squash purée, guanciale, roasted root vegetables & marcona almonds

SPICED DUCK BREAST

spiced pear purée, foie gras emulsion & aged balsamico

PRIME SIRLOIN OF BEEF

baby vegetables, barolo reduction & pickled shallots

GRILLED BRANZINO

cauliflower purée, blue crab stufato, baby spinach & lemon zest

dolce

CARAMELIZED BITTERSWEET CHOCOLATE SEMIFREDDO

banana-rum emulsion & espresso praline

PASSION FRUIT PANNA COTTA

coconut sorbet & guava purée

\$132 per person, excludes tax and gratuity

CLASSICO WINE FLIGHT

\$50 per person

PREMIUM ROSÉ FLIGHT

\$75 per person

scarpetta