



february 14th 2019
valentine's day menu

it's italia welcomes you...

prelude

roasted fig | wrapped in daddy's bacon, with chevre, 24k golden honey drizzle, rose petal

starters

baked dungeness crab cake | lemon dill and basil aioli, micro greens

roasted rainbow cauliflower | feta, picada, pea shoot

braised short rib on polenta cake | calabrian chili oil, botanical garnish

from the field

caesar salad | spanish white anchovy, brioche crouton, manchego, asiago

shaved asparagus salad with burrata | roasted beet, arugula, pistachio gremolata

from the land and the sea

stuffed quail | toasted walnut risotto, pancetta, fig, rose petal sauce

filet mignon | haricot verts, potato puree, mushroom-port finish

petrale sole | lobster, prawn, ricotta, asparagus, creamy leeks

lamb chops | rib cut, herb marinated and grilled, lemon oregano roasted fingerling potatoes

ricotta ravioli with porcini mushroom | mache, parmesan, truffle accent

**vegan preparation available*

finale

70% dark chocolate grand marinier mousse | chantilly cream, candied oranges

sorbetto e gelato | blood orange and raspberry sorbet, rose gelato, disaronna amaretto,
almond biscotti cookie **vegan preparation available*

cheesecake | lilikoi coulis, berries, petals

5 course prix fixe \$ 8 0

