

Valentine's Day

Sicilian Mule Cocktail

tito's vodka, blood orange juice, limoncello, ginger beer

Rughetta

arugula, radicchio, fennel, toasted pine nuts, watermelon radish, goat cheese, purple endives, shaved carrots, microgreens, citrus prosecco dressing

Tuna Carpaccio

fresh, thinly sliced big-eyed tuna, marinated in lemon, aeolian capers, arugula, mostarda cipriani, extra virgin olive oil

Risotto Scampi Arragosta

barretta arborio rice, heirloom cherry tomatoes, maine lobster, jumbo spotted santa barbara prawns, saffron seafood stock reduction, chilies, toasted breadcrumbs

Panna Cotta

heart shaped panna cotta duo with fresh berries and raspberry prosecco preserves

\$60 per person

2 order minimum

no substitutions; pre-order only

Cioppino con Granchio

freshly caught local dungeness crab (half), with clams, mussels, calamari, shrimp, prawn, baby octopus, in a saffron seafood broth

\$53

Filet Mignon

grass fed USDA choice 10 oz

seared to rare (to be finished to your liking at home)

garlic and lazzarote chili bangamaria

served with sauteed kale and roasted yukon potatoes

\$70

call the restaurant to place your order at

(510)-848-8748

or call Angelo Dalo

(510)-912-1231