

# ♥♥ HAPPY VALENTINE'S ♥♥

## BUONA VITA RISTORANTE

### Antipasti

**Grilled charred Octopus**, green beans, red onions, Sicilian olives.

**Carpaccio di Manzo**, baby arugula, parmigiano regiano, pickled mushrooms, radishes.

**Carciofi alla Romana**, long stem Artichoke grilled, open fire roasted peppers, straciatella crostini.

### Insalate e Supe

#### Shrimp Bisque

**Endive**, Belgium endive, pears, toasted almonds, Gorgonzola dolce, pomegranate dressing.

**Rucola**, organic baby arugula, strawberries, goat cheese, walnuts, balsamic dressing.

### Primi

**Cavatelli**, duck confit, kale, roasted grape tomatoes, caciocavallo.

**Shrimp Ravioli**, jumbo lump crab meat, asparagus, yellow peppers, saffron brodetto.

**Pappardelle al Porcini Ragù**, chestnut wide ribbon noodles, Porcini mushrooms, veal sausage, garlic, extra virgin olive oil.

**Peto di Polo**, organic chicken breast roasted, mashed potatoes, lemon spinach, black currants and port wine sauce.

**Pollo Rustico**, Speck, Stracapa Cheese, Shiitake Mushroom, Celery Root puree.

**Involtini di Vitello**, veal medallions rolled with spinach and fresh mozzarella, soft goat cheese polenta, marsala wine sauce.

**Spigola**, Mediterranean Sea Bass filet seared and topped with berry capers, Italian zucchini and fennel in a lemon white wine sauce.

**Chilean Sea Bass**, potato crusted with sauté shallots, artichoke hearts, mustarda, white wine.

**Cioppino**, Mixed mediterranean seafood stew in a saffron brodetto and fregola sarda.