



*first*

WINTER CITRUS SALAD

Olives, Tardivo

*Brut Rosé, Terrazze dell'Etna, 2012, Sicily*

*second*

MARINATED SCALLOPS

Warm Brussels, Trout Roe

*Campi Flegrei Falanghina, Cruna deLago, La Sibilla, 2014, Campania*

*third*

TAGLIATELLE

Wild Mushrooms, Farm Cream

*Cesanese Superiore, Silene, Damiano Ciolli, 2014, Lazio*

*fourth*

ROASTED LAMB

Sicilian Fennel Salad, Jus

*Etna Rosso, Barone di Villagrande, 2014, Sicily*

*dessert*

CHOCOLATE CUSTARD TART

Passionfruit Caramel

*Malvasia della Lipari, Caravaglio, 2015, Salina*



VALENTINE'S DAY MENU 78. PER GUEST

SOUTHERN ITALIAN WINE PAIRING 50. PER GUEST