

il Pastaio

ristorante & bar

ITEMS CAN BE ORDERED A LA CARTE, OR AS PRIX FIXE FOR \$98.
2 GUEST MINIMUM. INCLUDES 2 GLASSES OF CHAMPAGNE.

San Valentino

FIRST COURSE

PASSIONE DEL SACRO CUORE \$12.95
RED BEET POTAGE WITH LEEKS AND GOAT CHEESE

DOLCE CAREZZA DI FINE INVERNO \$14.95
CORN VELOUTÉ WITH LOBSTER MEAT DICES

SECOND COURSE

POESIA D'AMORE DEL PASTORE DEL MEDITERRANEO \$19.95
ARUGULA SALAD WITH TOMATO, HEARTS OF PALM, SHAVED PARMESAN CHEESE,
CREAMY MOZZARELLA CHEESE, AND AVOCADO DRESSING

VENTICELLO ALLETTANTE DI PRIMAVERA \$27.95
BUTTER LETTUCE CUP, PROSCIUTTO, TOPPED WITH BURRATA CHEESE, BLACK TRUFFLE

L'INNAMORATA \$32.95
WHOLE LOBSTER WITH ARUGULA, SPELT, CUCUMBER, PEPPERS, TOMATOES,
OLIVE OIL, BASIL AND RED WINE VINAIGRETTE

THIRD COURSE

CUORI INNAMORATI DI MAMMA AND PAPA DRAGO \$31.95
HOMEMADE JUMBO GREEN & WHITE RAVIOLI STUFFED WITH MUSHROOM,
SERVED WITH PORCINI MUSHROOM SAUCE (WITH SHAVED BLACK TRUFFLES \$55.00)

BREZZA D'ESTATE DEL MOLO DI SAN VALENTINO \$46.00
SPAGHETTI ALLA CHITARRA WITH FRESH LANGOUSTINE
AND LIGHT SPICY TOMATO SAUCE

LETTERA D'AMORE DI NONNO NINO \$36.95
RISOTTO WITH ITALIAN SAUSAGES, SPINACH,
PORCINI MUSHROOM AND BLACK TRUFFLES

DONO DI PASSIONE DEL MONTANARO PIEMONTESE \$46.00
HOMEMADE GREEN TAGLIOLINI PASTA WITH TRUFFLE FONDUE AND CHANTERELLE
MUSHROOMS SAUCE (WITH SHAVED BLACK TRUFFLES \$55.00)

MESSAGGIO DI GIOIA E PASSIONE DI NONNA MARIA \$29.95
RAVIOLI FILLED WITH VEAL AND SPINACH, SERVED WITH SAGE AND PARMESAN

FOURTH COURSE

SEGRETO D'AMORE DI ALLEGRA PER IL GLADIATORE MISTERIOSO \$46.95
GRILLED RACK OF VEAL SERVED WITH ROASTED POTATOES, SPINACH,
TRUFFLE AND PORCINI MUSHROOM SAUCE

DIAMANTE DEL RE GIACOMO PER LA REGINA ALESSANDRA \$39.50
BUTTERFLIED STRIPED BASS SERVED WITH
COUSCOUS AND MEDITERRANEAN SAUCE

DESSERT

BACIO E CAREZZE DI UNA NOTTE DI MEZZA ESTATE \$10.25
CHOOSE FROM OUR ASSORTMENT OF DAILY DESSERTS