

Little Venice

Valentine's Menu

Blue Point Oyster Platter | \$7 each

STARTER

Amuse-Bouche (vg)

APPETIZER

Tartare di Tonno Pinne Gialle

* Yellowfin Tuna Tartare, Lemon Extra Virgin Olive Oil Vinaigrette, Lime Caviar
**plant-based tuna upon request (vg)*

or

Carpaccio di Vitello Affumicato

Smoked Veal Carpaccio, Bermuda Honey & Grain Mustard Dressing,
Fresh Arugula & Truffle Goat Cheese Shavings

or

Insalata Romana Alla Griglia (v)

Grilled Heart of Romain Salad, Yogurt, Caesar Dressing,
Breaded Crostino, 36 Month Parmesan Shavings

MAIN COURSE

Raviolo Lobster e Mascarpone

Heart Shaped Local Lobster & Mascarpone Ravioli,
in a Light Brandy & Cherry Tomato Sauce

or

Tagliolini Ceci Limone e Caviale

* Homemade Tagliolini with a Chickpea Lemon Sauce & Fresh Caviar
** tofu tagliolini & seaweed caviar upon request (vg)*

or

Branzino Arrocolato al Pepe Rosa & Champagne

Rolled Mediterranean Seabass with Pink Peppercorn & Champagne Sauce with
Sweet & Sour Sicilian Zucchini Capponata

DESSERT

Sfera di Cioccolato Ripiena di Mousse al Cocco e Frutti (vg)

Di Bosco Dark Chocolate Sphere, Coconut Mousse & Fresh Mixed Berries

(vg) Vegan | (v) Vegetarian

\$89 plus service charge