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**Note: menu items may change**  
**Check with our front desk**  
**A Sample from Valentino's Cookbook**



Tuna Carpaccio with Caper Dressing (on pg. 45)

Tuscan Pici with Meat Ragu (on pg 98)

Lamb Tagliata with Polenta and Peppers (on page 184)

Sicilian Cannoli with house made ricotta (on pg 212)

**\$70**

**Chef's Extravaganza**

Smoked Salmon and Dill Panna Cotta with Smoked Salmon,  
Asparagus-Beet Salad and Ciabatta Chip

Goat Cheese Cake with Red Pepper Coulis,  
Yellow Pepper Concassè Fennel salad

Lobster Sausage Over Polenta Spaghetti,  
Lobster Sauce with Crispy Tarragon

Wild Mushroom & Onion Agnolotti with a Spinach Montasio Fondue

Pinenut Crusted Lamb Loin with Minty CousCous and Marsala Demi

Cheese Sampler with Home Made Chutneys

Warm Gianduja Fondant with Chestnut Ice Cream, Moscato Zabajon  
and Almond Wafer

**\$105**

**A Taste Of Our Menu (2 people minimum)**

Veggie Terrine, Smoked Quail, Scallop Saltimbocca

Three Color Gnocchi, Bucatini, Stuffed Pennoni

Tasmanian Salmon, Tuna Prosciutto, Broiled Fluke

Veal Shank, Kurobuta Pork, Beef Tagliata

Dessert Sampler

**\$95 each**

**The Wine Pairing**

Ca'del Bosco, Franciacorta Brut

Poppiano, "Tricorno", Toscana I.G.T.

Grapetamer, Syrah

La Spinetta, Moscato d' Asti

**3oz \$ 40**

**The Wine Pairing**

Graff, Riesling Spätlese

Franciscan, "Cuvée Sauvage",  
Chardonnay

Abazzia di Novacella, Kerner

Batasiolo, Barbaresco

Le Nerthe, Chateaufneuf du Pape

Ceretto, "Zonchera", Barolo

Buller, Fine Muscat

**3oz \$ 60**

**The Wine Pairing**

Louis de Sacy, Brut Rose, Champagne

Monsanto, Chianti Classico Riserva

Lavanterieux, Chablis

Masi, "Costasera", Amarone

Donnafugata, "Ben Rye"

**3oz \$ 50**

*A note from the chef: feel free to order any item from our tasting menus a la carte*  
**Signed Cookbook \$34.95**

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