

benedetto

Happy Valentine's Day

Four courses prix fixe menu **85 per person**

Please inquire about our wine pairings featuring Ornellaia

Sfizi

Chatham oysters with apple, cucumber, ginger and fresh chilies

'Antipasti san valentino' *an assortment for two, meant to be shared*

White anchovies with fennel pollen, charred peppers, golden raisins and pine nuts

Warm olives and salame felino with marinated fennel and winter citrus

Stracciatella with white figs and prosciutto

Crispy polenta with bacala mantecato and caviar

Chicken liver crostini with seasonal fruit mostarda

Pasta 'dalla nostra tavola' *choice of one*

Potato and cheese raviolini with winter truffles, roasted mushrooms and macomber turnip vellutata

Strozzapreti with tomato, pecorino and house cured pork belly

Branzino with winter citrus olivada and grilled chicories

Crispy chicken with ceci, spinach, lemon, rosemary and braised fennel

Prime beef sirloin with black garlic bagna cauda, roasted cauliflower and crispy potatoes
(\$15 supplement)

Doici

Lemon granita sgroppinos for 2 with citrus blossom macarons

~or~

choice of one

La tur cheesecake with almond sponge, whipped rose and strawberry gelato

Warm manjari chocolate fondant with hazelnut crunch, chocolate lace tuile and blackberry sorbetto

'Cioccolatini fatti in casa'

House made chocolates available to go. Box of six gilded, dark chocolate bon bons 20

* Kindly inform your server if a guest in your party has any food related allergies.
Consuming raw, rare or unpasteurized foods may cause health concerns for some people.*