

# i Trulli

## SAN VALENTINO

4 Course Menu  
\$78

Chef's Assaggino

### PRIMI

**Insalata** Mache, Crispy Parsnips, Jerusalem Artichokes, Ricotta Salata and Walnut Vinaigrette

**Bufala** Mozzarella di Bufala with Arugula, Marinated Sun-Dried Tomatoes and Grissini

**Ostriche** Wood-Oven Roasted Oysters with Tuscan Kale and Fonduta

**Polpettine di Granchio** Crab Cakes with Roasted Pepper Aioli and Lamb's Lettuce

**Tartara di Manzo** Filet of Beef Tartare with Caperberry Salad

**Cuori** Heart Shaped Ravioli filled with Sheeps Milk Ricotta, Beets and Poppy Seeds

**Tonnarelli** Squid Ink Pasta with Octopus Ragù and Capers

**Zuppa** Celery Root and Apple Purée, Crème Fraiche, Caviar

### SECONDI

**Gnocchi** Dora's Gnocchi with Veal Osso Buco Ragù

**Risotto** Caramelized Onions, Aceto Balsamico

**Merluzzo** Chatham Cod, Scorzanero, Kale, Squash Puree, Aglianico Reduction

**Zuppa di Pesce** Lobster, Shrimp, Clams, Mussels and Calamari in Brodo with Bruschetta

**Quaglie** Quail Saltimbocca with Roasted Figs, Turnips, Toasted Budino di Pane

**Filetto di Cervo** Venison Loin with Jerusalem Artichoke Puree, Red Chard and Chestnuts

**Agnello** Roasted Rack of Lamb, Potato Tiella, Sun-Dried Tomatoes and Chicory

**Brasato** Barolo-Braised Short Rib with Gnocchetti and Roasted Winter Vegetables

### DOLCI

**Lampone** Raspberry Tartlets

**Torta di Cioccolato** Chocolate Cake with Coffee Cream and Panna

**Panna Cotta** Essence of Passion Fruit with Fresh Berries

**Formaggi** Chef's Selection of Cheese

*Menu subject to change based on availability.*