

# TERZO

## valentine's day

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DINNER \$85

WINE \$45

### ANTIPASTI

INSALATA MISTA *GF, V*

chicories, arugula, pine nut, parmigiano, fig balsamic vinaigrette, orange, nasturtium flower

CRUDO DE CAPESANTE *GF*

celery, yogurt, licorice root, roe

MOZZARELLA FRESCA *V*

fresh mozzarella, mushroom, balsamic, baguette

### PRIMI

SACCHETTI

stuffed pasta, shrimp, crab, beetroot, sour cherry

RISOTTO *V, GF*

carnaroli rice, artichoke, balsamic reduction, parmigiano

GNOCCHI

potato & ricotta gnocchi, lamb ragu, white wine, pine nut, taggiasca olive

### SECONDI

GUANCIA DI MANZO *GF*

braised beef cheek, coffee & barbera demi, charred parsnip, endive

CARRE DI AGNELLO *GF*

porcini crusted rack of lamb, cipollini, potatoes, mint gremolata

GIARDINO *GF, V*

stuffed leek, salsify puree, orange, smoked carrot

BRANZINO *GF*

pistachio cream, fennel, celery, caperberry

### DOLCI

MOUSSE DI LAMPONE *V*

raspberry mousse, pastry crust, raspberry basil coulis

PISTACHIO PANNA COTTA *GF*

pomelo, candied pistachio, lemon olive oil