

La Festa di San Valentino at Al dente

\$87 per person

primi

Amore Ravioli di Gamberetto

Mouthwatering four-cheese, heart-shaped ravioli in a rosé sauce, adorned with shrimp

Burrata di Bufala con Peperoni Arrosto

Burrata with roasted peppers and shaved fennel, dusted with crushed walnuts and dressed in a citrus vinaigrette

Insalata di Novarese

Field greens with pear, candied walnuts, dried cherries, and creamy Gorgonzola crumble

Insalata Caesar Classica

Traditional Caesar salad

Gamberetti con Fagioli Cannellini

Shrimp scampi served over a bed of garlicky rosemary cannellini beans

secondi

Cannelloni di Vitello

Veal-stuffed cannelloni in a house-made, velvety pink sauce

Filetto Mignon ai Tre Funghi

Grilled filet mignon finished with a three-mushroom cognac sauce

Branzino alla Cacciucco (European Sea Bass)

Sea bass filet served in a Cacciucco-style tomato and garlic broth with clams, mussels, calamari, and shrimp

Costolette di Maiale con l'Osso

Grilled bone-in pork chop

Pappardelle con Granchio e Pomodori Secchi

Wide ribbon pappardelle with lump crab meat and sun-dried tomatoes, served in bianco or pink sauce

Vegetarian Option

Pappardelle ai Tre Funghi or Risotto ai Tre Funghi (Arborio rice)

dolce

Tartufo alla Nocciola

Dark chocolate-covered hazelnut truffle

Torta Bianca

Hazelnut cookie base and sponge cake topped with vanilla cream and white chocolate

Selva Nera

Chocolate sponge cake layered with chocolate and Chantilly cream

optional beverage pairings

Classic Italian Wine Pairing

Three pours, one glass per course \$38 per person

Sparkling Toast for Two

Choice of Prosecco DOCG or Prosecco Rosé DOC \$29 per couple

Available upon arrival or with the dessert course

Tax and gratuity not included | Menu selections subject to availability