

# ALIMENTARI IL BUCO & VINERIA

## VALENTINE'S DAY 2020

### ASSAGGINI

Island Creek Oyster  
*blood orange, pink peppercorns*

### ANTIPASTI

Grilled Tardivo  
*green radish, herbed agrodolce vinaigrette*

Uni Panna Cotta  
*uni, smoked trout roe, black vinegar, black soy, scallion*

A5 Wagyu Tenderloin Carpaccio  
*wood ear mushroom, chili, colatura*

### PRIMI

Raviolo  
*westwind orchard egg yolk, herbed ricotta, parmigiano broth*

Housemade Garganelli  
*crab, squid ink, spicy tomato*

### SECONDI

Roasted Cod  
*wild mushrooms, crispy black rice, smoked mushroom broth, nori*

Grilled Wagyu Coulotte  
*farinata, slow braised kale*

Slow Roasted Duck for 2  
*chili blood orange glaze, marinated broccoli di cicco, sesame flat bread*

### DOLCI

Mango Panna Cotta  
*lime meringue, crispy pineapple*

\$115 per person