



Valentine's at Millaggio

Antipasti

ARANCINI AL RAGU

Fried Risotto Balls Stuffed with a Beef, Pork, Veal Ragù and Fontina Cheese. Served with Marinara, Fresh Basil, and Shaved Parmesan

TENUTA DI ARCENO, CHIANTI

or

TONNO E FAGIOLI

Olive Oil Preserved Tuna, Marinated Borlotti Beans, Shaved Red Onion, Celery, Cracked Black Pepper Red Wine Vinaigrette **GF**

LAVIS, SAUVIGNON BLANC

or

FINOCCHIO E ARANCE

Tender Greens with Shaved Fennel, Orange Segments, Kalamata Olives, Walnuts, Gorgonzola and Moscato Vinaigrette **GF**

MICHELE CHIARLO, GAVI DEL COMUNE DI GAVI

Intermezzo

PEAR GRANITA AND AMARETTO

Entree

OSSOBUCO

Braised Veal Shank with Saffron Risotto, Pearl Onion, Roasted Carrots, and Gremolata **GF**

TENUTA REGALEALI NERO D'AVOLA

or

BRANZINO ALLA GRIGLIA

Grilled Branzino with Stewed Lentils, Pancetta, Sweet Peppers, Wild Mushrooms, Lemon and Capers Butter Sauce **GF**

I FAVIATI, GRECO DI TUFO

or

ANATRA CON CILIEGIE

Pan Seared Magret Duck Breast with Mascarpone and Thyme Polenta, Roasted Parsnip and Fennel, Port and Cherry Reduction **GF**

MICHELE CHIARLO, "LE ORME" BARBERA D'ASTI

or

RAVIOLI DI ZUCCA

Housemade Jumbo Ravioli Filled with Roasted Butternut Squash and Stracciatella. With Brown Butter, Sage, Toasted Pine Nuts and Parmesan

VILLA MATILDE, FALANGHINA

Dessert

TARTUFO BOMBA (FOR TWO)

Chocolate and Vanilla Gelato with a Cherry and Sliced Almond Center covered in a Chocolate Shell **GF**

ALASIA, BRACHETTO D'ACQUI

GF = Gluten Free

FOR \$35 GUESTS WILL RECEIVE A 4oz POUR OF WINE TO ACCOMPANY EACH COURSE.