



Valentine's *at* Nillaggio

Antipasti

ARANCINI AL RAGU

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

or

OSTRICHE ALLA GRIGLIA

Grilled Oysters with N'duja Butter and Herbed Breadcrumbs

or

FINOCCHIO E ARANCE

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

Intermezzo

PEAR GRANITA AND AMARETTO

Entree

OSSOBUCO

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

or

BRANZINO ALLA GRIGLIA

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

or

ANATRA CON CILIEGIE

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

or

RAVIOLI DI ZUCCA

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

Dessert

TARTUFO BOMBA (FOR TWO)

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