

# VALENTINE'S DAY TASTING MENU

135

Wine Pairing 65/85

## ANTIPASTI

Polpo | *Seared Octopus, Potato, Celery, Pickled Peppers & Lemon*

Radicchio | *Radicchio, Citrus, Pistachio, Balsamico & Parmigiano*

Burrata | *Anchovy & Pizza Bianca*

Tartare\* | *Raw Elysian Fields Lamb, Egg Yolk & Caper*

## PRIMI

Tonnarelli a Cacio e Pepe | *Pecorino & Black Pepper*

Malfatti al Maialino | *Braised Suckling Pig & Arugula*

Spaghetti alla Bottarga | *Mullet Roe Aglio e Olio*

Chitarra al' Aragosta | *Maine Lobster, Calabrese Chili, Tomato & Roe Butter*

## SECONDI

Capasante | *Seared Scallop, Cauliflower, Raisin & Pine Nut*

Maialino al Forno | *Slow-Roasted Suckling Pig & Rosemary Potatoes*

Scottadita | *Seared Lamb Chops, Carrot, Apple & Mint*

### *For Two*

Spigola | *Salt-Baked Sea Bass, Fungi Trifolati & Market Greens* SUPPLEMENT 30

Bistecca | *Dry-Aged, Bone-In Ribeye & Cripsy Potatoes* SUPPLEMENT 40

## DOLCI

Tiramisu | *Espresso-Soaked Pavesini Cookies & Mascarpone Cream*

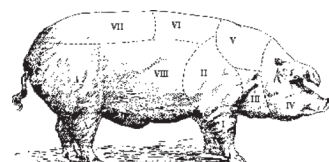
Chocolate Almond Tart | *Dark Chocolate, Almond Cream & Salted Bourbon Caramel*

Passion-Raspberry Sundae | *Fior di Latte Gelato, Passion Fruit Curd & Raspberry Compote*



HOSPITALITY  
INCLUDED

Maialino is a non-tipping restaurant. Hospitality Included.



MATTHEW SPIVEY [ Chef de Cuisine ]  
JESSICA WEISS [ Executive Pastry Chef ]