Benfinita
MODERN ITALIAN

# VALENTINE`S DAY MENU

***Create your perfect evening by selecting one option from each course***
$90 per person - Four course with curated wine pairings
$60 per person - Four-course dinner

## ANTIPASTI *Starters*

**Arancini** - Golden risotto balls filled with rich ragù and mozzarella, finished golden and crisp.
*Paired with Chianti Bell'Agio*

**Cozze alla Marinara** - Fresh mussels gently sautéed in a fragrant marinara sauce, finished with toasted house-made bread.
*Paired with Vermentino Toscana*

## PASTE *Pasta*

**Rigatoni all'Amatriciana –** Slow-simmered tomato, guanciale, pecorino Romano, and black pepper.
*Paired with Chianti Classico D'Albola*

**Gnocchi con Pesto e Burrata –** House-made gnocchi tossed in basil pesto and cream, finished with sun-dried tomatoes and burrata.
*Paired with Pinot Grigio Barone Fini*

## SECONDI *Mains*

**Filetto al Pepe Verde*** – Grilled 8 oz filet mignon finished with a velvety green peppercorn, Dijon, and brandy sauce, served with grilled asparagus.
*Paired with Tenuta di Arceno*

**Filetto di Salmone alla Mediterranea** – Grilled salmon finished with cherry tomatoes, basil pesto, zucchini, sun-dried tomatoes, and fresh spinach.
*Paired with Toscana Bianco*

## DOLCI *Dessert*

**Limoncello Cake –** A delicate, airy cake infused with fragrant limoncello and fresh lemon notes.

**Tiramisù –** Espresso-soaked ladyfingers layered with mascarpone and cocoa, finished with a delicate touch of sweetness.
*Paired with Lambrusco di Modena*

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne /benfinitamodernitalian benfinita.com illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*