

barZepoli

VALENTINE'S DAY MENU

Available February 14th-17, 2018

Four-Course Dinner with 1 Complimentary Glass of Wine

APPETIZER

CRAB CAKE

all lump crab cake, mediteranean remoulade, meyer lemon vinaigrette

NONNA'S MEATBALLS

house blend /topped w/ricotta,tomato sauce and basil

CHARRED OCTOPUS

spanish octopus,roasted fingerling potatoes, heirloom tomatoes and red onion

RATATOUILLE RICOTTA TART

buttery,flakey tart arranged w/ creamy ricotta, thinly sliced vegetables

BRISKET NOISETTES

chianti braised brisket/puree of parsnip/taro root

SOUP OR SALAD

CAULIFLOWER /COCONUT AND CRAB

ASSORTED ROASTED BABY BEETS
goat cheese, orange segments hazelnuts and shaved fennel

LEEK AND FENNEL/CRISP OYSTER/TROUT ROE

BABY KALE
bosc pear/quinoa/grapes/toasted almonds/grated pecorino

TOMATO BISQUE Taleggio Grilled Toast

POMEGRANATE SALAD
baby arugula ricotta salata/cashew butter/prosciutto

ENTREE

SEARED AMERICAN SNAPPER

fregola in brodo/castelvetro olives/pistachio and fennel slaw

LAMB OSSO BUCO

slowly braised in red wine /natural jus/
creamy mascarpone polenta

PAN ROASTED CHICKEN

Green Circle farms chicken /baby carrots/parsnip puree/
dark poultry gravy

FARRO AND BARLEY RISOTTO

cremini mushrooms/root vegetables/dried cherries/
shredded pecorino

GRILLED 14 OZ ANGUS NY STRIP

black truffle potato puree/charred broccolini

DESSERT

NUTELLA CHEESECAKE

ESPRESSO MOUSSE CAKE

TIRAMISU

SEASONAL SORBET TRIO

\$85 per person exclusive of tax + gratuity

Optional wine pairing with each course is also available for an additional **\$55 per person**

BAR ZEPOLI: 75 Broad St, Stamford, CT 06901, (203) 353-3319, www.barzepoli.com