

# OROFINO

## Valentine's Day 2.14.25

4 courses, set menu for 2. (each couple is going to get the entire menu to share) Our regular menu will not be offered for dinner on Friday February 14, 2025

### Course 1

#### Caprese al pistacchio

Burrata mozzarella, prosciutto drizzled pistacchio pesto

#### Arancini di Carne

Fried rice balls stuffed classic ragu green peas and mozzarella served over tomato bisque

#### 921 Sparkling Rose

### Course 2

#### Cavatelli Boscaiola

Fresh Cavatelli served over a creamy meat sauce, wild mushroom, sausage

#### Ravioli di Aragosta al salmone

Maine Lobster Ravioli served in a creamy smoked salmon sauce topped with black caviar

#### Zibibbo Pellegrino

### Course 3

#### Brasato di Manzo

Braised beef short rib served over white pepper mash potato

#### Pescato del giorno

Pan seared Rockfish topped petit jumbo crab and tomato bruschetta salsa and served over tricolor baby carrots

#### Cabernet Fuga

### Course 4

#### Dessert

Creme Brulee

#### Gambino Cuvee

**\*No modifications are allowed for this special event\***

#### Dine in only:

- Reservations open from 4:00 pm to 9:15 pm
- Each reservation will be held to 90 minutes for the meal.
- Reservations will have an optional wine pairing with the meal.
- Pricing: \$150 without wine/couple, \$180 with wine pairing/couple
- Tax and gratuity is not included.
- Call the restaurant for reservations. Reservations are required. A credit card will be put on file to reserve. Cancellations within 72 hours of the event will be charged a \$30 per person fee to the credit card on file.