

# Menu di San Valentino

## February 14th 2012

\$50 per person

### Antipasti

**Capesante e Finocchio** Seared Scallops, Braised Fennel, Oyster Mushrooms, Lemon Butter

**Vitello Tonnato** A Veneto Classic; Veal Carpaccio and Tuna-Caper Aioli

**Rotolo di Mozzarella** Homemade Mozzarella Stuffed with Prosciutto-Tomato and Spinach-Mushroom

**Zuppa d' Aragosta** Lobster Bisque

### Primi Piatti

**Pappardelle** Homemade Wide Fettuccine, Braised Pork Shoulder, Porcini Ragù, White Truffle Oil

**Gnocchi Ripieni** Stuffed Gnocchi with Fontina Cheese, Tomato Cream Sauce

**Risotto di Granchio** Arborio Rice, Jumbo Lump Crab Meat and Asparagus

### Secondi Piatti

**Bistecca al Formaggio** Grilled New York Sirloin with Gorgonzola Leeks Puree, Butternut Squash Gnocchi, Oven Dried Tomatoes, Black Truffle Sauce

**Galletto Arrostito** Roasted Cornish Hen, Wild Rice, Roasted Zucchini, Yellow Squash, Red Peppers

**Ippoglosso** Roasted Alaskan Halibut, Cauliflower Puree, Pancetta, Watercress, Fava Beans, Organic Oil

### Dolci

**Torta di Cioccolato** Flourless Chocolate Cake, Chantilly Cream, Wild Berries Sauce

**Panna Cotta di Fragole** Vanilla and Strawberry Panna Cotta, Kiwi Puree, Fresh Berries

**Rotolo di Lamponi** White Sponge Cake Rolled with Raspberries, Whipped Cream, Crème Ingles