



Valentine's Day Dinner
Tuesday the 14th of February 2012, 5-9pm

A P R I B O C C H E

Mouth-Openers

Tre Palline - Arancini, Crochette di Granchio, Polpette

A Saffron Risotto Ball, Crab Croquette and Veal Meatball, to share

P R I M I P I A T T I

Insalata Romana

Hearts of Romaine with Dates, Walnuts, Goat Cheese and Balsamic Vinaigrette

Fedelini con Granchio

Fine Linguini with Dungeness Crab, San Marzano Tomato Sauce, Calabrese Chilies and Oregano

Zuppa di Ostriche

Oyster and Baccala Chowder with Scallions and Fried Shallots

Minestra Maritata

Neapolitan "Wedding Soup" marries five Preparations of Pork Braised with Greens, Garlic, Chile and Parmigiano

S E C O N D I P I A T T I

Duetto di Ravioli dal Orto

Vegetarian Pasta Duo:

Pumpkin Ravioli with Brussels Sprouts, Brown Sage Butter, Piave Cheese and Amaretti Crumbs
Porcini Mushroom Ravioli with Truffled Creamed Spinach

Dentice alla Romana

Roasted Local Red Snapper with a Three Herb Salsa Verde, Braised Artichokes and Sunchokes

Petto di Pollo alla Marsala

Pan-Roasted, Marsala-Glazed Organic Chicken Breast, Sundried Tomato Tapenade,
Sicilian Spinach with Pine Nuts and Raisins

Corona d'Agnello

Fennel Crusted Rack of Suckling Lamb, with Wild Mushroom Ragout
Sage Scented Buckwheat Polenta

D O L C E

Cioccolato, Cedro, Panna e Noci

Chocolate, Citrus, Cream and Nuts – a Sweet Winter **Menage a Trois** for Two to Savor –
Devil's Food Chocolate Cake with Hazelnut Dulce di Leche Sauce and Candied Orange Peel
Brown Sugar and Buttermilk Panna Cotta with Roasted Grapes and Pinot Noir Reduction
Meyer Lemon Meringue Tartlet with Pistachios and Mint Syrup

\$88 per couple, \$50 per person