



BÁCARO VENETIAN TAVERNA

PREZZO FISSO ♦ MONDAY, FEBRUARY 1ST

3-COURSE DINNER AT \$16 PER PERSON

ANTIPASTI

ZUPPA DI PORRI E PATATE

POTATO LEEK SOUP WITH CREAM OF MASCARPONE

INSALATA TIEPIDA

WARM WEDGE OF ROMAINE LETTUCE, ALMONDS, SHAVED PECORINO, CRISPY PANCETTA IN A CREAMY GORGONZOLA DRESSING

CALAMARI E TOCIO

PAN ROASTED CALAMARI, KALAMATA OLIVES, CAPER BERRIES, FRESH TOMATO AND SOFT POLENTA

SECONDI

FETTUCCHINE ALLA CACCIATORA E VITELLA

HOMEMADE FRESH FETTUCCHINE SAUTÉED WITH MUSHROOMS, OLIVES, FRESH TOMATO AND VEAL RAGOUT

TONNO ALLA GRIGLIA

GRILLED ALBACORE TUNA SERVED WITH GRILLED CAPONATA VEGETABLES AND BALSAMIC ONIONS

MAIALE ARROSTO

ROASTED BONELESS PORK SHOULDER SERVED WITH BAKED RED WINE APPLES, SWISS CHARD, WITH A NUTMEG CLOVES VEAL REDUCTION

DOLCE

PANNA COTTA DI GIANDUIA

RICH ITALIAN HAZELNUT PUDDING SERVED WITH CARAMELIZED ORANGES