



BÁCARO VENETIAN TAVERNA

SAN VALENTINO | ROMANTICO | 2010

STUZZICHINI

ASSORTED HORS D'OUVRES

ANTIPASTI

CHOICE OF:

CREMA DI ARAGOSTA E CAVIALE

SOUP OF LOBSTER BISQUE, GRILLED FENNEL AND SALMON CAVIAR SERVED WITH A SIDE OF WARM BRIOCHE

INSALATA DI BIETOLE

ROASTED BABY BEET SALAD WITH HYDROPONIC WATERCRESS, DRIED CHERRIES, CARAMELIZED PECANS AND RICOTTA SALATA WITH BALSAMIC OLIVE OIL DRESSING

INSALATA DI RUCOLA

ARUGULA SALAD WITH CANDIED WALNUTS, PEARS, GORGONZOLA AND BALSAMIC VINAIGRETTE

BAGNA CAUDA E PROSCIUTTO

MARINATED ROASTED BELL PEPPERS SERVED WITH PROSCIUTTO DI PARMA AND GREEK OLIVES

ROLLATINA DI AGNELLO A PATE D'OCA

BRAISED SHREDDED LAMB ROLLED IN A PUFF PASTRY WITH DRY WHITE FIGS AND DUCK PATE SERVED WITH A SPICY MIX OF BABY LETTUCE

DUETTO DI TONNO

AHI TUNA TARTARE AND SPICY SEARED AHI TUNA, SERVED WITH CUCUMBER GAZPACHO

SECONDI

CHOICE OF:

TAGLIOLINI DI RUCOLA AL FORNO

HOMEMADE ARUGULA FRESH LINGUINE, SAUTEED WITH SPICY FRESH TOMATO SAUCE, BASIL AND MOZZARELLA CHEESE, WRAPPED IN GRILLED EGGPLANT AND BAKED WITH PECORINO CHEESE

CARAMELLE DI GRANCHIO

CANDY-SHAPED RAVIOLI SAUTÉED WITH ROCK SHRIMP AND WILD MUSHROOM RAGOUT IN A LIGHT SAFFRON CREAM SAUCE ON A BED OF BRAISED LETTUCE

AGNOLOTTI ALLA MARENGO

HOMEMADE HALF MOON-SHAPED RAVIOLI, FILLED WITH BRAISED VEAL AND WHITE CABBAGE, IN A LIGHT CREAM VEAL REDUCTION SAGE SAUCE AND WHITE TRUFFLE OIL

RISOTTO CON ORTICHE E CAPESANTE AL FORNO

RISOTTO COOKED WITH ASPARAGUS PUREE, BRAISED STINGING NETTLES AND GOLDEN BEETS, SERVED WITH BAKED-IN-THE-SHELL JUMBO SCALLOPS

BRANZINO AL FORNO

WILD STRIPPED SEA BASS, BAKED WITH THINLY SLICED POTATOES, CARAMELIZED ONIONS AND ROSEMARY IN A WHITE WINE OLIVE OIL SAUCE

COSTICINA DI MANZO

BEEF SHORT RIB SLOWLY BRAISED SERVED WITH GRILLED POLENTA IN A RED WINE, HERBS AND VEAL REDUCTION

INVOLTINI DI VITELLO

ROLLED VEAL SCALOPPINE, FILLED WITH RICOTTA CHEESE, CHORIZO, PROSCIUTTO AND PISTACHIO

CONIGLIO ALLA CACCIATORA

BRAISED BONELESS RABBIT, WITH SICILIAN BLACK OLIVES AND MUSHROOMS, SERVED WITH ROASTED APPLE POTATOES AND ONION CASSEROLE

DOLCE

CHOICE OF:

TORTA DI CIOCCOLATO

FLOURLESS CHOCOLATE CAKE, SERVED WITH HOMEMADE ALMOND BISCOTTI AND CRÈME ENGLAISE

CUORE DI PANNA COTTA

HEART-SHAPED RASPBERRY PANNA COTTA, SERVED WITH CHOCOLATE MERINGUE AND HAZELNUT GELATO