



Valentine's Day Dinner



PRIMI (choice of)

Insalata Amore

a fresh fennel, radicchio and endive, roasted walnuts and green apple salad drizzled with a champagne vinaigrette

Insalata Cesare

fresh romaine lettuce with our Caesar dressing, shaved parmesan and garlic crostini

Spiedini d'Agnello

grilled herb-marinated lamb skewer, with pomegranate molasses

Crema di Aragosta

a delicious lobster bisque soup

Fritti di Mozzarella di Bufalo con Salsa Pomodoro

fresh buffalo mozzarella lightly panko-battered and fried, drizzled with a spicy marinara basil sauce

Burrata al Altopiano delle Murge

imported fresh burrata creamy mozzarella cheese drizzled with a fresh basil pesto and sun-dried tomatoes

MEZZE (choice of)

Fettuccine Appassionato

pan-roasted fresh salmon morsels, roasted peppers and shallots in a pink peppercorn sauce, tossed with fresh hand-rolled fettuccine

Ravioli Incantevoli

hand-rolled ravioli stuffed with a porcini mushroom sauté and drizzled with a sun-dried tomato pesto cream

Spaghetti Diabolici

shrimp pan-seared with garlic, fresh basil, crushed red pepper and marinara sauce tossed with spaghetti

SECONDI (choice of)

Amore in Paradiso

young breast of chicken and Italian eggplant meshed together and pan-seared, topped and baked with a light tomato sauce and fontina cheese, served over Fusilli Aglio Olio

Filetto di Manzo alla Rossini

a feast of love...

filet mignon perfectly grilled and topped prosciutto di Parma and a béchamel fontina sauce, served over potato soufflé and sautéed spinach

Scorfano Sognanti

fresh filet of rockfish pan-roasted and topped with baby shrimp and artichoke hearts with a preserved lemon and caper gremolata, served over Tuscan mashed potatoes with broccoli rabe

Spaghetti ai Frutti di Mare

shrimp and mussels pan-seared with a tomato mélange and fresh basil, tossed with spaghetti

Risotto Adorare

risotto sautéed and simmered with baby scallops, fresh raspberries, garlic and a gorgonzola cream

IL DOLCI (choice of)

Tentazione di Cioccolata

layers of chocolate cake filled with chocolate & hazelnut creams & a hazelnut crunch, covered with a chocolate glaze

Cannoli al Siciliano

traditional Sicilian cannoli shell filled with a sweetened ricotta creme

IL Tiramisu

ladyfinger sponge cake soaked in espresso & rum, layered with a mascarpone mousse



* tax and gratuity not included

\$85*

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