

ACQUISTA

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TRATTORIA

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VALENTINE'S DAY MENU



ANTIPASTO

POLPO ALLA GRIGLIA

GRILLED OCTOPUS, HARICOT VERT, FENNEL, BLOOD ORANGE, CAPERS, LEMON DIJON VINAIGRETTE

FRESH BURRATA MOZZARELLA

GRILLED RUSTIC CIABATTA, CARAMELIZED FIGS, BALSAMIC REDUCTION, PROSCIUTTO, MICRO GREENS

PASTA

HOUSE-MADE GNOCCHI

BLACK TRUFFLE CREAM SAUCE

HOUSE-MADE TAGLIATELLE ALL' ARAGOSTA

FRESH MAINE LOBSTER, BRANDY, PEPPERONCINO, SAN MARZANO TOMATO SAUCE, MICRO BASIL

SECONDI

POLLO NATALINA

CHICKEN BREAST TOPPED WITH PROSCIUTTO, ASPARAGUS, FONTINA, MARSALA DEMI-GLACE, MASHED POTATO

AUSTRALIAN LAMB CHOPS

PAN ROASTED LAMB CHOPS, WILD MUSHROOMS, BAROLO RED WINE DEMI-GLACE, HARICOT VERT, MASHED POTATOES

GRILLED JUMBO SHRIMP, PAN SEARED SCALLOPS ALLA "SCAMPI"

GRILLED ASPARAGUS, SAFFRON RISOTTO

DOLCI

EXOTIC "BOMBA" TARTUFO

MANGO, PASSION FRUIT, RASPBERRY SORBETTO COVERED IN WHITE CHOCOLATE

CHOCOLATE MOUSSE CAKE

HOUSE-MADE DARK CHOCOLATE MOUSSE & WARM FLOURLESS CHOCOLATE CAKE, SHAVED WHITE CHOCOLATE, FRESH BERRIES



NO SUBSTITUTIONS