



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, drizzled with pomegranate molasses

Crema di Aragosta

a delicious lobster bisque soup

Polenta con Ragù

our housemade simmered meat ragù served on a bed of soft polenta

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 with prosciutto di Parma and a béchamel fontina sauce, served over potato souffle and sautéed spinach

Scorfano Sognanti

fresh filet of sea bass 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 & hazelnut crunch, covered with chocolate glaze

Cannoli al Siciliano

traditional Sicilian cannoli shell filled with a sweetened ricotta crème

Il Tiramisu

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



\$85*

*tax and gratuity not included

TABLE SEATING IS LIMITED TO 1.5 HOURS due to COVID restrictions

www.PiccoloDC.com