

bar.vetro
a restaurant by *Vivolo*



SAINT VALENTINE'S DAY FEBRUARY 14TH, 2013

FOUR COURSE TASTING DINNER
FORTY-EIGHT DOLLARS PER PERSON

ANTIPASTO

BURRATA WITH A CAPONATA OF EGGPLANT, ZUCCHINI, PEPPER, CELERY AND CAPERS

PRIMO PIATTO CHOICE OF ONE

HEART SHAPED RAVIOLI STUFFED WITH A BLEND OF CHEESES IN A BUTTER AND SAGE SAUCE

FUSILLI CALABRESE PREPARED WITH A BASIL PESTO SAUCE AND CHOPPED FRESH TOMATO

PAPPARDELLE PREPARED WITH SHIITAKE, PORTOBELLO AND CREMINI MUSHROOMS WITH TRUFFLE OIL

SECONDO PIATTO CHOICE OF ONE

*BREAST OF CHICKEN WRAPPED IN PROSCIUTTO, STUFFED WITH EGGPLANT AND MOZZARELLA IN A SHALLOT WINE SAUCE,
SERVED WITH SAUTEED SWISS CHARD*

PAN SEARED DUCK BREAST PREPARED IN A PORT WINE REDUCTION, SERVED WITH CARROT MASHED POTATOES

SHRIMP AND SEA SCALLOPS PREPARED IN A GARLIC AND WINE SAUCE, SERVED OVER CREAMY POLENTA

GRILLED FILET OF BRANZINO WITH CAPERS AND FENNEL IN A LEMON AND WINE SAUCE, SERVED WITH BRUSSELS SPROUTS

OSSO BUCO VEAL SHANK BRAISED WITH VEGETABLES AND HERBS, SERVED WITH SAFFRON RISOTTO

FILET MIGNON WITH A BAROLO WINE SAUCE, SERVED WITH SAUTEED SPINACH AND MASHED POTATOES

DOLCE CHOICE OF ONE

SUCCULENT STRAWBERRY SHORTCAKE WITH FRESH STRAWBERRIES AND WHIPPED CREAM

DECADENT CHOCOLATE CAKE SERVED WITH A DOLLOP OF ZABAGLIONE

TIRAMISU; LADY FINGER COOKIES SOAKED IN ESPRESSO, WITH LAYERS OF MARSCAPONE CHEESE, CHOCOLATE AND CINNAMON

PUCKER UP LEMON POUND CAKE WITH VANILLA ICE CREAM

-MENU ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY-