



## San Valentino 2012

### First Course

**Scallops Arrosto**

Wood Roasted Georges Banks Scallops, Chick Peas, Preserved Lemon Puree, Spicy Tomato Cuzerva, Pantelleria Capers

**Zuppa**

Roasted Pumpkin Soup, Mediterranean Scampi, Sweet Onion Bisque, Homemade Ricotta Chive Crostino

**Tagliata**

Green Pepper Seared Wagyu Beef, Thin Sliced on Parmesan Roasted Endive Leafs

**Mozzarella E Pomodoro**

Homemade Mozzarella Folded with Sundried Tomato Pesto, Campari Tomato and Basil

### Second Course

**Rucola Blu**

Baby Arugula, Spiced Candied Walnuts, Piemontese Blue Cheese, Cherry Tomato Confit, Apple Balsamic Vinaigrette

**Cesare**

Whole Romaine Hearts, Crushed Focaccia Croutons, Sardinian Pecorino Cheese

**Tomato Red**

Taylor Farm Beets, Ox Hearts Tomato, Roasted Sea Salt, Fresh Oregano and Shaved Caciocotta Cheese, Garda Lake E.V.O.O

**Crespelle Alla Fonduta**

Rosemary Cotto Ham & Fontina Crepes, Gratinee with Parmigiano Reggiano Cheese, Bechamelle and Chanterelle Mushrooms

**Pasta Roses**

Baked with Fresh Maine Lobster, English Pea Puree and Vermouth Lobster Cream Sauce

**Salumeria Di Pesce ~ For the Two of You to Share**

Cured Wild Salmon, Sturgeon, Orange Marlin and Blue Point Oysters, Pumpernickel Toast Point, Caviar Crème Fraiche, Pickled Cipollini & Cornichons

### Third Course

**Risotto All' Anatra**

Aquarello Rice Risotto with Braised Maple Leaf Farm Duck, Latour Cheese and Chives

**Risotto All 'Aragosta**

Fresh Maine Lobster and Roasted Cauliflower Carnaroli Rice Risotto with Lobster Corral Mascarpone

**Ravioli Al Brasato**

Pricci's Specialty Braised Beef Short Rib Ravioli, Natural Braising Jus, Root Vegetables

**Gnocchetti**

Russet Potatoes & Fontina Cheese Dumpling, Wild Porcini Mushrooms, Panna, Confit Cherry Tomatoes, Montasio Cheese

**Filetto Di Manzo**

Char Grilled Filet Mignon 8oz, Bone Marrow Barbera Wine Sauce, Herb Roasted Local Winter Vegetables, Preserved Cipollini (5. supp)

**Agnello Scottadito**

Marinated and Grilled Lamb Chops, Wild Mushroom Sauce, Potatoes Macario Timballo

**Salmone**

Loch Duart Scottish Salmon, Braised Castelluccio Organic Lentils and Root Vegetables, Pickled Chanterelle Mushrooms.

**Tonno**

Ahi Tuna Steak, Pan Seared with Chianti Wine, Marsala and Fresh Peperoncino, Melted Sweet Onions and White Asparagus

### Fourth Course

**Cannoli Siciliani**

Housemade Ricotta, Candied Fruits, Valrhona Chocolate Filling, Blood Orange Marmellata

**Tiramisu**

Espresso Soaked Genoise Cake Layered with Soft Brandied Mascarpone Cream

**Torta Al Gianduja**

Hazelnut and Chocolate Tarte, Candied Nut Brittle, 1000 Flowers Honey Gelato, Preserved Lemon Raspberries

**Cioccolato Fondente**

Soft Center Chocolate Cake, Served on Spiced Rum Resumada Cream Strawberry "Chips"

**Coppa Torinese**

Maraschino Cherry Sponge Cake, Crema Pasticcera Gelato, Amaretto Cookies and Chantilly Cream

Four-Course Prefix Menu \$59.00 Per Person, Food Only. Wine Pairing Additional \$24.00 Per Person.  
All Other Beverages, Gratuity and Georgia Sales Tax Not Included.