



# VENI VIDI VICI

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*San Valentino 2012*

*Veni Vidi Vici*

## ANTIPASTI

- Carpaccio* Beef Tenderloin Carpaccio, Roasted Peppers, Bagna Calda  
*Granzeola* Imperial Lump Crab, Salsa Verde, Creamy 100 Minute Polenta  
*Polpette* Duck, Turkey and Berkshire Pork Meatballs, Porcini Mushrooms  
*Prosciutto* Prosciutto from Parma, Robiola Cheese, Wood Grilled Honeydew Melon  
*Mozzarella in Carrozza* Olive Oil Fried Mozzarella Wrapped in Pane Bianco, Marinara  
*Calamari* Braised Calamari, Pugliese Cherry Tomatoes, Capers, Olives  
*Trota* Smoked North Georgia Trout, Ellijay Fuji Apple, Crème Fraiche Salad  
*Cesarina* Classic Caesar Salad

## PRIMI

- Tortelli di Zucca* Butternut Squash Tortelli, Brown Butter, Sage, Almonds  
*Tagliatelle al Cinghiale* Wide Pasta Ribbons, Milk Braised Wild Boar  
*Rigatoni* Rigatoni, Italian Sausage, Tomato Vodka Cream  
*Agnolotti* Rotisserie Chicken and Duck Ravioli, Truffle Scented Roast Jus  
*Orecchiette* Ear Shaped Pasta, Crispy Pork Cheeks, Rotisserie Chicken, Spicy Rapini  
*Cappellacci* Lobster and Robiola Filled Cappellacci, Creamy Lobster Sauce  
*Gnocchetti* Ricotta Gnocchi Baked in Tomato Compote with Fontina Cheese  
*Risotto Frutti di Mare* Shrimp, Clams, Mussels, Calamari and Saffron

## SECONDI

- Maiale* Rotisserie Riverview Farm Berkshire Pork, Local Sweet Potato Pancetta Hash  
*Spezzatino* Tender Braised Veal, Crispy Prosciutto, 100 Minute Polenta  
*Filletto* Grilled Beef Tenderloin, Oven Charred Cauliflower, Roasted Tomatoes (5. supp)  
*Pollo* Rotisserie Roasted Chicken "Cacciatore" Roasted Peppers, Onions, Mushrooms  
*Sogliola* Sautéed Atlantic Flounder, Braised Wild Mushrooms  
*Salmerino* Grilled Arctic Char, EVOO Smashed Potatoes, Caper and Arugula Salsa Verde  
*Capesante* Pan Roasted George's Bank Scallops, Local Hard Squash Purée, Grilled Endive  
*Astice* Braised Maine Lobster, Spicy Tomatoes, Black and White Tagliarini (5. supp)

## DOLCI

- Tiramisú* Classic Italian "Pick Me Up" Cake, Mascarpone Cream  
*Bomboloni* Ricotta Beignets, Honey, Raspberry Cream  
*Duetto di Cioccolate* Chocolate Duo: Molten Cake, Crostata di Nocciole  
*Torta di Formaggi* VVV Cheesecake, Apple, Dried Cherry and Cranberry Compote  
*Tart Tatin* Apple Tart Tatin, Cinnamon Ice Cream  
*Budino di Panettone* Panettone Bread Pudding, Vanilla Ice Cream

Four Course Menu 59. Per Person, Food Only. Wine Pairing Additional 24.  
All Other Beverages, Georgia Sales Taxes and Gratuities are Not Included.