



TRESCA



*~Valentine's Day 2012~*

*~Antipasti~*

*Choice of:*

*Vongoline*

*Wellfleet littleneck clams sautéed in a white wine, San Marzano tomato broth, garnished with grilled homemade crostini*

*Crespelle al Forno*

*Crisp chive crepes stuffed with wild mushrooms and truffled ricotta*

*Zuppa di Zucca*

*Roasted butternut squash bisque, spiced apples and toasted pumpkin seeds*

*Caesar con Tartufi*

*Classic Romaine salad with white truffle Caesar dressing*

*~Pasta Fatta a Mano~*

*Choice of: Hand-Made Pasta*

*Rigatoni Bolognese*

*Traditional northern style veal and pork ragout enriched with pancetta and tomatoes*

*Linguini con Gamberoni*

*Hand-cut Linguini tossed with garlic shrimp, tomato, white wine finished with lemon thyme butter and olio santo*

*~Piatti Principali~*

*Choice of:*

*Aragosta Nuda*

*Pan-roasted Maine lobster served out of the shell in a rich Italian cognac sauce*

*Pollo Toscano*

*Murray Farms free range Chicken statler breast, served with creamy corn and sage polenta and balsamic glazed carrots, drizzled with a salsa verde*

*Filetto di Manzo*

*Grilled Black Angus tenderloin served with garlic mashed potatoes, grilled asparagus finished with a port wine reduction*

*Cervo Abbruzzese*

*Cervena farm raised Venison, sautéed chanterelle mushroom and spinach, garnished with fingerling potato, apple wood smoked bacon hash, finished with a blackberry agrodolce sauce*

*Cernia Siciliana*

*Slow roasted day boat cod loin served with roasted winter vegetables, saffron risotto cake, finished with a lobster and crab beurre blanc*

*~Executive Chef ~Jake Pease~*

*~General Manager ~Massimo Tiberi~*

*~Thank you for choosing Tresca and Happy Valentine's Day~*