

La Cucina

presents

Il Vaticano

Tuesday November 25th 2008

Spuntino

Sardine alla Marinara con Olive Taggiasche ~ St. Sylvester I
house marinated sardines accompanied with taggiasche olive and salsa verde

Antipasto

Insalata di Cavolo Nero al Pecorino ~ Paul III
tender black leaf kale tossed in a warm pancetta dressing with pecorino romano

Zuppa

Crema di Pomodoro con Polpette d'Agnello ~ Gregory the Great
puree of tomato and parmigiano garnished with lamb and eggplant meatballs and fried chick peas

Pasta

Cappellacci di Spinaci alla Menta ~ Sixtus IV
house made pasta filled with veal and spinach topped with a fresh mint sauce

Carne

Brasato di Manzo ai Porcini e Polenta al Gorgonzola ~ Boniface VIII
beef short rib braised in Barolo wine, served with fennel dust, porcini mushroom and gorgonzola polenta

Pesce

Trota di Mare al Forno con Lenticchie ~ St. Peter
oven roasted sea trout with Umbrian lentils, red cabbage sottaceto and caviar

Dolce

Paradiso di Cioccolato e Pistacchio ~ Leo X
chocolate custard filled with candied orange and Sicilian pistachio paired with zabaglione

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