

La Cucina

presents

Carnevale di Venezia

Spuntino

Baccala Mantecato alla Vicentina

whipped salted cod seasoned with garlic, olive oil and parsley, served atop grilled polenta and roasted fennel

Antipasto

Radicchio Trevisano Arrostito

roasted radicchio di Treviso wrapped in pancetta and drizzled with olive oil and balsamic reduction

Zuppa

Cipollita

braised sweet onion soup served with an anchovy garlic crostino and shaved grana padano cheese

Primo

Risotto Nero di Calamari

a "black" risotto with pan seared calamari

Secondo

Salmone con Crosta di Seme di Senape

pan seared mustard seed crusted salmon filet served with roasted scallions and a beet vinaigrette

or

Costolette di Maiale alle Prugne e Ginepro

roasted pork rib chop with prunes and juniper berries served atop braised savoy cabbage

Dolce

Fritole di Carnevale

sweet raisin fritters served with lightly whipped cream flavoured with vin santo

519.836.3031

25 Macdonell Street 2nd Floor

Guelph Ontario , N1H 2Z4

www.cucinaguelph.ca