

La Cucina

presents

Spring Premiere 2010

Tuesday April 13th 2010

Antipasti

Bresaola con Formaggio ~ Molise

house-cured beef, thinly sliced and topped with freshly shaved parmigiano

Carpaccio di Polpo ~ Campania

house-made octopus carpaccio with celery and crispy pancetta, drizzled with chili infused olive oil

Primi Piatti

Gnocchi alla Sorrentina ~ Campania

potato gnocchi tossed in a pork ragù and finished with cerfoglio and oregano

Ravioli ai Carciofi e Caprino ~ Abruzzo

fresh artichoke and goat cheese-filled ravioli in a creamy herb sauce

Secondo Piatto

Zuppa di Pesce ~ Abruzzo

mussels, clams, shrimp, calamari and monkfish in a hearty tomato broth

Dolce

Sorbetto al Limone e Menta ~ Lazio

house-made lemon and mint sorbet