

*La Cucina Presents:*

## **II Carnevale di Venezia**

*Tuesday February 20th 2007*

*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 Arrosto**

roasted radicchio di Treviso wrapped in pancetta,  
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 al Nero di Calamari**

squid ink risotto with pan seared calamari

*Secondo* (choice of:)

### **Salmone in Crosta di Semi di Senape**

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

or

### **Costolette di Maiale alle Prugne e Bacche di Ginepro**

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

*Dolce*

### **Frittelle di Carnevale**

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

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La

CUCINA