

La Cucina
presents

CAPODANNO 2010

New Year's Eve

December 31, 2009

Late Seating – 9:00 pm

Antipasti

Finocchi alle Arance e Melograno

shaved fresh fennel and blood orange salad drizzled with a pomegranate vinaigrette

Cotechino e Lenticchie

traditional roasted pork sausage on a bed of braised lentils

Tortellini Verdi in Brodo

spinach tortellini stuffed with chicken and porcini mushrooms in a savoury broth

Primo

Risotto alla Milanese

carabinieri rice risotto infused with saffron and finished with Grana Padano

Secondi

Zuppa di Pesce alla Calabrese

clams, mussels, shrimp, calamari and baccala' in a hearty tomato broth

Costina di Cervo in Salsa di Ginepro

roasted venison chop set in a celeriac mash, topped with a juniper berry sauce

Dolce

Tortino al Cioccolato con Lamponi e Pinoli Canditi

chocolate and caramel torte with a fresh raspberry purée and candied pine nuts