

La Cucina Presents:
Carnevale di Venezia - February 21st 2006

Antipasto

BACCALA MANTECATO

Whipped salted cod seasoned with garlic olive oil, parsley and served with polenta and roasted fennel

Zuppa

CIPOLLITA

Braised onion soup served with an anchovy garlic crouton and shaved parmigiano

Primo

RISOTTO DI RADICCHIO

Risotto of radicchio and valpolicella topped with Montasio cheese

Secondo

SALMONE CON CROSTA DI SEME DI SENAPE

Pan seared mustard seed crusted filet of salmon served with roasted scallions and beet vinaigrette

Dolce

FRITOLE DI CARNEVALE

Sweet raisin fritters served with lightly whipped cream flavoured with dessert wine

For Reservations Please Contact:

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