

# *Cucina Venti*

*Valentines \$85.00 Four Course Menu*

## APPETIZERS

Beef Carpaccio- Rosemary oil, asparagus, shaved parmesan cheese and crostini.  
Bruschetta- Toasted slices of bread topped with Roma tomatoes, marinated in olive oil, garlic, and basil.

## DINNER SALADS and SOUP

Strawberry Fields – mixed greens, strawberries, walnuts, gorgonzola cheese crumbles, and poppy seed dressing  
Beets Salad – Served with arugula, toasted pecans and parmesan cheese with our homemade champagne vinaigrette dressing.  
SOUP OF THE DAY – Creamy Roasted Butternut Squash Garnished with Pumpkin Seeds

## ENTREES

Saffron Sea Bass (Corvina) - Pan seared, saffron risotto, asparagus, cherry tomatoes, tomato oil, balsamic vinegar.  
Grilled Lamb Chops- Served with Swiss chard, roasted potatoes, lemon vinaigrette.  
Braised Short Rib- Served with polenta, in a light wine sauce.  
Fettuccini with Duck Confit- Fettuccini, Duck confit, truffle, English peas, shitake mushrooms, raisins, parmesan cheese, toasted pine nuts and duck cracklings in a light cream sauce.  
Porcini Mushroom Ravioli- Porcini's, roasted cherry tomatoes, spinach, in a light Marsala cream sauce.  
Grilled Salmon- Served with sautéed spinach, wild rice mixed with vegetables.  
Filet Mignon-Red wine reduction, broccolini, blue cheese risotto cake.

## DESSERT

Chocolate Fondant Cake  
Tiramisu