

# PECORINO



## RESTAURANT

11604 San Vicente Blvd. • Los Angeles, CA 90049

Tel: 310-571-3800 •

### **Valentine's at Pecorino**

#### ***Appetizers ~ Choose one of the following:***

***Crema di fave con cime di rape***

*(Fava bean soup with sauted rapini)*

***Insalata di avocado con fagiolini e patate***

*(Avocado salad with greenbeans, potatoes, tomatoes and greens)*

***Insalata "Caprino" con misticanza di insalata al balsamico***

*(Goat cheese salad, with mixed greens, hazelnuts and balsamic vinegar dressing)*

***Stracciatelle con avocado e cherry tomatoes***

*(Soft and creamy mozzarella "Tower" served with layers of cherry tomatoes and and avocados)*

***Insalata di polpo al balsamico***

*(Grilled octopus salad with potatoes, celery and green onions, balsamic vinegar dressing)*

***Carpaccio di tonno***

*(Lightly seared Ahi tuna "Carpaccio" on a bed of greenbean salad)*

***Carpaccio di manzo stagionato***

*(Lightly cured beef carpaccio served with fresh baby artichokes salad)*

**Entrees ~ Choose one of the following:**

**Risotto ai funghi porcini e maggiorana**

*(Risotto with porcini mushrooms)*

**Pappardelle con astice, asparagi e pomodorini**

*(Pappardelle pasta with Maine lobster, asparagus and cherry tomatoes sauce)*

**Veal Cannelloni au gratin**

*(Cannelloni pasta filled with veal with a touch of tomato sauce and Parmigiano cheese)*

**Gnocchi croccanti con Taleggio a tartufo nero**

*(Crispy potato "Dumplings" on a bed of Taleggio cheese fondue with black truffle)*

**Filetto di sogliola in crosta di patate, zucchini e pecorino**

*(Filet of sole baked in a thin crust of sliced potatoes, zucchini and pecorino cheese)*

**Branzino al forno farcito con porcini e carciofi brasati**

*(Mediterranean seabass with porcini mushrooms and braised artichokes)*

**Brasato di manzo al Barolo**

*(Beef braised with Barolo wine served with our green onion mashed potatoes)*

**Polletto "Diavola"**

*(Cornish chicken "Diavola" Style with roasted potatoes)*

**Dessert ~ Choose one of the following:**

*Crème brulee with of orange zest*

*Tiramisu' with amaretto liquor*

*Chocolate mint mousse*

*Decadent triple chocolate morsels*

*Pear au gratin with almond cream*

*Selection of sorbets*

*(Lemon, peach and orange )*

*Selection of ice cream*

*(Pistachio, chocolate and vanilla)*

*Panna cotta with vanilla and berry sauce*

*"Millefoglie" with almond tiles  
and strawberry mousse*

**(\$ 60 per person plus beverage, tax and gratuity)**