

PECORINO
RESTAURANT

Valentine's Day Menu :

*** * * * Appetizers ~ Choose One Of The Following * * * ***

AVOCADO

Organic seasonal greens with green beans, potatoes, tomatoes and avocado
shallot, Ext.V.Olive Oil lemon dressing

FAVA BEAN SOUP

Fava bean puree served
with sauteed dandelion "Fave e cicoria"
Ext.V.Olive Oil

CAPRINO

Warm goat cheese on crouton, organic seasonal greens with hazelnuts
Ext.V.Olive Oil balsamic dressing

STRACCIATELLA TOWER

Soft And Creamy Mozzarella Cheese with
Layers Of Cherry Tomatoes, Avocado and Cucumbe
r and aged balsamic

TUNA TARTARE

Ahi tuna "Tartare"
with shallot ,cucumber, celery and avocado, served with wild arugula

BEEF CARPACCIO

Lightly cured beef, served with fresh arugula, celery and shaved parmigiano cheese and white truffle flower
Ext.V.Olive Oil lemon dressing

PUNTARELLE ALLA ROMANA

crunchy, watery greens, a variety of Catalonian chicory Roman Style
With Ext.V.Olive Oil , Red wine Vinegar,
Garlic and anchovies dressing

SPRING SALAD

With Fresh fava beans, Artichokes, Arugola and Baby Freeze and shaves pecorico cheese Lemon dressin

ZUCCHINI FLOWERS

Stuffed with ricotta and basil
In light pastella flour

SALMON CARPACCIO

Raw wild Scottish salmon, with chili pepper, green onion and a scoop of our delicious mashed potatoes

ROASTED SCALLOP SALAD

wrapped in guanciale leaves
aged balsamic and baby greens salad and aged balsamic

*** * * * Main Courses ~ Choose One Of The Following * * * ***

CHITARRA CACIO&PEPE

Our famous special handmade fresh pasta
With Ext.V.Olive Oil and black pepper melted in Pecorino Romano

MAIN LOBSTER RAVIOLI

Bell pepper sauce and green asparagus

EGG YOLK RAVIOLO

In a light butter sauce, Parmigiano cheese

MEDITERRANEAN BRANZINO

Sea bass baked with Porcini mushrooms and braised artichokes

STEAK SALAD

"Straccetti alla romana"

Thin slices of beef tenderloin sauteed with fresh arugula, sun dried tomatoes and shaved parmigiano cheese.

VEAL MILANESE

Broiled bone-in Veal Chop (Add \$15.00)
With arugula and Cherry tomatoes topping

VEGAN TORTELLI BLACK TRUFFLE

Stuffed with mushrooms and cabbage

**RISOTTO WITH ORGANIC VEGGIES
BRUNOISE**

VEGETARIAN POLPETTE

Tasty and spicy vegetarian meatballs
with bell pepper, tomato sauce and basil
Served with our delicious mashed potatoes

FILET OF SOLE

Our popular dish
Baked in a thin crust of sliced potatoes,zucchini and pecorino cheese

**ROASTED SONOMA LAMB TOP SIR-
LOIN**

Sliced delicious roasted lamb

**GRILLED RIBEYE'S CAP STEAK
(Add\$15)**

With grilled green onions

Desserts ~ Choose One Of The Following

CRÈME BRULE

Gluten free

TIRAMISU

CHOCOLATE MINT MOUSSE

Gluten free

CHOCOLATE MORSELS (Fudge)

PANNA COTTA

(With vanilla and berry sauce)

Gluten free

PEAR AU GRATIN

A JUMBO SCOOP SORBET

Lemon or Peach or Coconut

Gluten free / Vegan

A JUMBO SCOOP ICE-CREAM

Vanilla or Chocolate or Pistachio

Gluten free

SFOGLIATELLINE NAPOLETANE

MILLEFOGLIE

(With layers of crispy almond crusts and strawberry mousse)

Gluten free

3 Course Menu \$ 95 Per Person

(Beverages, Tax And Gratuity Extra)

(No promotions or Promotional Gift Certificates)

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