



## Ristorante Picolinos Valentine Dinner Menu

### ANTIPASTI

<b>Broccoli Saltati</b>	12
Broccoli sautéed in extra virgin olive oil, roasted garlic & finished with a pinch of chili flakes	
<b>Calamari Siciliana</b>	14
Sautéed calamari with garlic, olives, capers, cherry tomatoes, white wine reduction and a spicy tomato broth	
<b>Prosciutto di Parma with Burrata</b>	14
Thin, delicate slices of Prosciutto di Parma, gently draped over elegant, creamy burrata. Served with house made Concord pear & currant compote & rustic wood fired crostini.	
<b>Insalata Caprese</b>	14
Vine ripened tomatoes, fresh mozzarella, olives and basil, with a pinch of sea salt & drizzled with extra virgin olive oil	
<b>Gamberi al Forno</b>	15
Tiger prawns finished in the wood fired oven in a rustic sauce of garlic, white wine, Italian parsley, butter & served with grilled Tuscan bread	
<b>Antipasto Misto Classico</b>	16
A grand platter of Italian cured meats, artisan cheese, marinated vegetables & finished with a drizzle of extra virgin olive oil	

### INSALATA

<b>Insalata di Lattughetta</b>	11
Seasonal mixed greens tossed in a light balsamic vinaigrette, topped with fresh cherry tomatoes, and shaved Parmesan cheese	
<b>Insalata di Caesar</b>	12
Classic Caesar salad, fresh heart of romaine tossed in our house made dressing and topped with freshly shaved Parmesan	
<b>Insalata di Arugula</b>	12
Arugula, sliced pears, caramelized onions, mélange of toasted nuts, crumbled gorgonzola tossed in balsamic vinaigrette	
<b>A Salad of Butter Lettuce, Anjou Pears, Berries &amp; Pistachios</b>	13
Fresh, organic butter lettuce, dressed with a light balsamic vinaigrette & garnished with Anjou pears, fresh berries, feta & toasted pistachios.	

### PRIMI

<b>Capellini al Pomodoro</b>	18
Delicate angel hair pasta tossed in a light San Marzano tomato sauce with oven roasted tomatoes, fresh mozzarella, garlic & basil.	
<b>Spaghetti Carbonara</b>	21
A classic Roman dish – spaghetti tossed in a creamy sauce with crispy pancetta and topped with aged Parmesan	
<b>Gnocchi alla Romana</b>	21
Our house made ricotta gnocchi tossed in a traditional sauce of fresh tomato, mozzarella, garlic, extra virgin olive oil and fresh basil	
<b>Beef Stroganoff</b>	22
A specialty of the Tyrolean Alps! Slow braised Angus beef sautéed with mushrooms, garlic, shallots, thyme, béchamel, and Armenian brandy! Served on a bed of house-made pappardelle pasta tossed in butter.	
<b>Rigatoni Bolognese</b>	22
Ribbed tube pasta tossed in a classic Bolognese meat sauce & topped with aged Parmesan	
<b>Spaghetti di Mare</b>	25
Spaghetti with a plethora of fresh local seafood in a traditional sauce of white wine, herbs, garlic, and tomato	
<b>Risotto with Grilled Prawns</b>	25
Try this elegant, creamy saffron risotto infused with seasonal vegetable stock, garlic, fresh herb, white wine, and topped with succulent grilled prawns.	

### LE PASTA RIPIENE – our signature house made ravioli

<b>Stuffed Goat Cheese Ravioli</b>	22
Stuffed goat and ricotta cheese ravioli tossed in brown butter, fresh sage, and garnished with a dollop of rich tomato sauce	
<b>Pork Belly Ravioli</b>	22
Ravioli stuffed with oven roasted pork belly, goat cheese, Tuscan seasoning, and then tossed in a parmesan cream sauce, with a hint of truffle oil	
<b>Lobster Ravioli</b>	24
Our special ravioli is stuffed with lobster meat, sautéed vegetables, garlic & tossed in a creamy lobster reduction sauce	

### SECONDI

<b>Chicken Marsala</b>	24
Tender medallion of chicken, sautéed in sweet Marsala, fresh herbs, mushrooms, complimented with mashed potatoes and vegetables of the day.	
<b>Chicken Milanese</b>	24
Tender chicken breast, lightly breaded in seasoned Italian bread crumbs & finished with a light, creamy Parmesan cheese sauce complimented with mashed potatoes & vegetables of the day	
<b>Kobe Beef Short Ribs with Saffron Risotto</b>	26
Fork tender Kobe beef short ribs, slowly braised in the wood fired oven with aromatic vegetables, touch of garlic, white wine, fresh herbs & served with an elegant, creamy saffron risotto & a medley of sautéed vegetables.	
<b>Veal Saltimbocca</b>	27
Tender medallions of veal, topped with prosciutto, fresh sage & sautéed in a white wine, butter, shallots, seasoned stock, lemon & fresh herbs. Accompanied by mash potatoes & vegetable of the day	
<b>Grilled New York Steak</b>	28
A splendid cut of aged Angus beef, simply grilled, finished with a savory demi-glace infused with seasonal mushrooms, roasted shallots, thyme, and butter. Accompanied by mash potatoes & medley of fresh local vegetables	



## Ristorante Picolinos Valentine Dinner Specials

### Soup of the Day

**Lobster Bisque** **\$9**  
An elegant lobster bisque infused with lobster, chicken stock, fresh herbs, roasted shallots, tomato concasse, a touch of cream & garnished with a rustic Fontina cheese crouton.

### Special Dinner Entrees

**Spaghetti with Lobster Tail, Clams & Mussels** **\$27**  
Spaghetti gently tossed in a light, saffron cream sauce infused with shallot, marjoram, golden thyme & topped with a grilled lobster tail, clams & local Penn Cove mussels.

**Lamb Shank “alla Osso Buco”** **\$29**  
Fork tender “Ellensburg” lamb shank prepared alla “Osso Buco”, slow braised in a rich demi-glace infused with onions, carrots, celery & white wine. Accompanied by mashed potatoes & vegetable of the day.

**Capellini With Jumbo Bay Scallops, Crab Legs & Grilled Prawns** **\$30**  
Our delicate angel hair pasta is gently tossed in a creamy lobster reductions sauce & topped with jumbo bay scallops, succulent grilled prawns & crab legs (split and cracked for your convenience).

**Halibut Alla Piccata** **\$32**  
Filet of halibut, pan seared finished “alla piccata” in a classic sauce composed of lemon, garlic, white wine, capers & Italian parsley. Accompanied by mashed potatoes & vegetable of the day.

**Medallions of Angus Beef Tenderloin** **\$34**  
Tender Medallions of “Angus” beef tenderloin, simply grilled & finished in a rich beef demi-glace infused with seasonal mushrooms, minced garlic, fresh herbs, butter & a splash of cabernet sauvignon. Served with mashed potatoes & vegetable of the day.

### Special Valentines Day Desserts

**European Fruit Tart** **\$10**  
Our House Made Fruit Tart Is Filled With A Classic French Vanilla Pastry Cream, Laden With Fresh Fruit & Finished With An Apricot-Calvados Glaze.

**Hazelnut Chocolate Mousse** **\$10**  
An elegant, creamy chocolate mousse, infused with Swiss Chocolate and hazelnut, garnished with a medley of fresh berries and raspberry coulis.

