



# CARNEVALE AT LIDIA'S

TUESDAY, FEBRUARY 13TH 2018

\$45 PER PERSON

\$25 OPTIONAL WINE PAIRING

## ANTIPASTO

### **GNOCCHO FRITTO**

FRIED DOUGH WITH PROSCIUTTO,  
RADICCHIO AND GRANA PADANO

### **PASTA**

A SAMPLING OF OUR CHEF SELECTED PASTA

### **LASAGNE DI CARNEVALE**

**CACIO E PERE RAVIOLI**

## SECONDO

CHOOSE ONE CARNEVALE INSPIRED ENTREE

### **ANATRA**

BRAISED DUCK IN VENETIAN SPICE SERVED WITH  
FARRO AND ROOT VEGETABLE RISOTTO

### **MIGLIACCIO DI POLENTA**

BAKED POLENTA WITH SPECK, FONTINA, AND GOLDEN  
RAISINS WITH BRAISED SPINACH AND POACHED EGG

### **LUGANEGA SALSICCIA**

LUGANEGA SAUSAGE WITH BROCCOLI RABE,  
WHIPPED POTATO AND BALSAMIC

### **ROMBO AL FORNO**

HALIBUT BAKED WITH TOMATO AND ONIONS  
SERVED WITH MASHED CELERIAC ROOT

## DOLCE

### **SCHIACCIATA ALLA FIORENTINA**

ORANGE AND VANILLA SCENTED CAKE WITH CANDIED  
ALMOND AND APRICOT ICE CREAM