

# *Da Bianca Trattoria*

*San Valentino 2020*

## *Antipasti*

*choice of:*

### **Ravioli Granchio**

*Pasta filled with crab and sautéed with a creamy lemon sauce*

### **Arancini**

*Sicilian rice ball filled with Bolognese, mozzarella, peas, breaded and fried with marinara sauce*

### **Carpaccio di Salmone**

*Smoked salmon with fresh arugula and cannellini beans drizzled with lemon vinaigrette*

### **Stracciatella**

*Chicken broth soup with spinach and egg*

### **Mozzarella Fritta**

*Traditional fried mozzarella with marinara*

## *Insalata*

*choice of:*

### **Cesare**

*Crisp romaine lettuce with house made Caesar dressing and croutons- anchovies on request*

### **Mista**

*Mixed greens, mushrooms, tomatoes and carrots with house made vinaigrette*

## *Entrees*

*choice of:*

### **Aragosta**

*Grilled 7 oz lobster tail with linguini in a creamy tomato vodka sauce*

### **Osso Buco**

*Da Bianca's famous recipe- Veal shank braised in wine and vegetable sauce served over fettuccine*

### **Bianchi e Neri**

*Homemade black and white linguini with shrimp, scallops and calamari in a spicy tomato sauce*

### **Salmone**

*Fresh salmon filet with a delicate champagne cream sauce with farfalle and fresh vegetables*

### **Filetto di Bue**

*Grilled 8 oz filet mignon with gorgonzola, portobello chipotle sauce with garlic sautéed spinach and fettuccine*

### **Pollo**

*Medallions of chicken sautéed in a white wine sauce topped with prosciutto and fontina cheese with pasta and fresh vegetables*

## *Dolci*

*choice of:*

**Spumoni, Tiramisu, Lemon Sorbetto or Chocolate Raspberry Cake**

*We have carefully selected this menu for your enjoyment. In order to better serve you, no substitutions please.*

*\$90 per person- Please no outside wine.*