



Valentine's Day Menu 2015

\$75 per person

FIRST COURSE

for the table to share

burrata from puglia *

blistered cherry tomatoes, watercress pesto, grilled italian country bread

SECOND COURSE

choose one

pan seared day boat scallops

roasted sunchoke puree, seared romanesco, piccata sauce

garganelli

pancetta, braised duck sugo, pecorino, pickled persimmon

grilled lettuces **

little gem, tardivo, grilled broccolini, anchovy-lemon dressing,
olive oil bread crumbs, parmesan

nonna's B+V+P meatballs

talleggio polenta, 4 hour pork & san marzano gravy

THIRD COURSE

choose one

grilled veal skirt steak

crispy fingerling potatoes, grilled oyster mushroom,
charred lemon-parsley gremolata

pan seared black bass

roasted butternut squash, scarlet turnips, salmoriglio, celery root

red wine braised osso bucco

herbed risotto, celery hearts & leaves, castelvetro olive-parsley salsa verde

beet "love letters" *

rustic roasted beet ravioli, hazelnuts, 12 year balsamico, poppy seed

DESSERT

choose one

pistachio-olive oil cannoli

ricotta, dark chocolate, toasted pistachio

blood orange prosecco sorbet

rosemary-almond shortbread cookie

nonna's tiramisu

espresso soaked lady fingers, mascarpone, pizzelle crumble

dark chocolate-hazelnut cake

espresso stracciatella gelato, caramelized cacao nibs, candied hazelnuts

* vegetarian **made be made vegetarian upon request

please call 215.546.2100 for reservations or go to www.littlenonnas.com

credit card required to make a reservation