

# Ciao Bello

## Valentine's Day

### First Course

#### Osso Buco Ravioli

Porcini, Marjoram

#### Cuorini di Zucca

Kissed with Fresh Tomato and Basil

#### Sautéed Imported Roman Artichoke

#### Rigatoni Bolognese

Bologna's Classic Meat Sauce



### Second Course

#### Vallone Salad

Italian Homestyle Salad with Provolone

#### Caprino

Arugula with Goat Cheese

#### Escarola Zuppa

Escarole, Chicken Meatballs, Tubetti, Cannellini Beans

#### Salmon Agrumi

Crispy Capers, Toasted Pumpkin Seeds



### Third Course

#### Red Snapper Mandorlate

Sautéed with Toasted Almonds and Wild Mushrooms

#### Seared Scallops Peppe

Pancetta, Shiitake Mushrooms, Marsala

#### Barolo Braised Short Ribs of Beef

#### Thick Seared Pork Chop

Truffled Roasted Potatoes

#### Truffled Filet Mignon

#### Scaloppine of Veal Francese

Imported Roman Artichoke, Mushrooms

#### Red Snapper Tesoro

Crab, Shrimp, Vermouth, Lemon



### Fourth Course

#### Dessert Quattro

A Medley of Ciao Bello's Finest

