

Valentine's Day...now that's *amore*

Bar Bambino

Sunday, 14 February 2010

Insalata e Zuppa

Choice of:

Insalata

Kinda like the Greek Salad you used to get down at the pizzeria, but, umm, fresh. Chunks of artisanal soppressata, aged provolone, house-pickled and stuffed peppers, and nocellara olives on arugula.

or

Clams casino

The classic. Clams and pork in a single bite = heaven.

Primo

Choice of:

Lasagne with meat sauce

House-made sheets of egg pasta layered with sheep's milk ricotta and our secret sauce. Makes Uncle Vito weep.

or

Fettucine alfredo

Ok, so we couldn't go so far as to misspell our pasta names. Our pasta tossed in a sauce of fresh cream, egg yolk, Parmigiano-Reggiano, and locally foraged mushrooms.

Secondo

Choice of:

Veal piccata

When following "veal" we didn't even know what "piccata" meant, but with a little love and finesse we now know. Grilled veal chop finished with a white wine, lemon, and caper sauce.

or

Eggplant parm

A ménage-à-trois made in heaven: eggplant, *mozzarella di bufala*, and red sauce.

Formaggi

A perfect pair of cheeses lovingly presented for 2.

(\$15, enough for both of you. \$25 with wine.)

Dolce

Choice of:

Cannoli

Our elegant reinterpretation of the North End classic. Almond shell filled with goat's cheese, ricotta, and honey.

or

Spumoni

Cici Gelateria's chocolate, pistachio and cherry gelati accompanied by our pizzelle.

\$55 per person

\$85 per person with wine pairings