

Marino

Ristorante

Naples vs Venice Dinner January 12, 2012

PRICE: \$65 per person (includes a glass of Prosecco upon arrival)
\$35 optional wine pairing

Antipastini:

Mozzarelline in Carrozza, Polpettine di Vitello alla Ricotta e Radicchio
Mini Fried Mozzarella Sandwiches, Veal and Ricotta Meatballs with Radicchio

First Course:

Naples: *Vongole Arreganate*
Manila Clams Gratin with garlic aioli
Venice: *Crostino di Baccala' Mantecato*
Toasted Bread with Salted Cod

Second Course:

Naples: *Sartu' di Riso*
Arborio Rice Timbale, English Peas, Pancetta, Eggs and Artichokes
Venice: *Risi e Bisi*
Rice and English Peas

Third Course:

Naples: *Stoccafisso con Pat ate*
Fish Stock, Yellow Yukon Potatoes, Onions and Tomato
Venice: *Dentice saporito*
Red Snapper, Black Olives, Capers, Anchovies and Tomato

Fourth Course:

Naples: *Paccheri di Gragnano al Ragù Imperiale*
Double wide Rigatoni stuffed with Veal, Bseef and Pork ground meat
Venice: *Bigoli all' Anatra*
Thick Venetian spaghetti with Pulled Duck

Fifth Course:

Naples: *Braciola*
Rolled Sirloin Steak stuffed with Raisins, Eggs and Pine Nuts in tomato sauce
Venice: *Maiale al Latte*
Milk Braised Niman Ranch Pork

Dessert:

Naples: *Torta alla Ricotta*
Ricotta Cheesecake

Venice: *Torta di Pane*
Venetian Bread Pudding