

Valentine's Day

MENU OPTIONS

La Festa Degli Innamorati

LA MINISTRA OR L'INSALATA

SOUP OR SALAD
CHOOSE TWO

Lobster Bisque

OR

Endive, Grapefruit & Fennel Salad

IL PRIMO

ENTREES
CHOOSE TWO

Herb-crusted Rack of Lamb

Seared Sweet & Sour Sea Bass
w/ toasted sesame spinach leaves

Seared Statler Chicken Breast
w/ feta yogurt sauce

IL CONTORNO

TWO SIDES
INCLUDED

Preserved Lemon Toasted Couscous
w/ Roman artichokes and olives

AND

Maple Bacon Carrot & Parsnip Puree

IL DOLCE

DESSERT
INCLUDED

Petite Lemon Cheesecake
garnished with strawberry preserves, white chocolate, and fresh brambles

AND

2 Baci Chocolates
(Italian meaning 'Kisses')

SUGGESTED WINE PAIRINGS

Lobster Bisque: *Moët Chandon Champagne* \$32.99

Sea Bass: *2022 Cordero Montezemolo Arneis* \$25.99

Rack of Lamb: *2019 Cantina Castelnuovo Ripasso* \$23.99

Statler Chicken: *2021 Au Bon Climat Pinot Noir* \$29.99

Order by: Wednesday, February 7, 4pm

Pick up: Wednesday, February 14, 10am-5pm

Dinner for two: \$99.95 Dinner for one: \$54.95



PERSONAL SHOPPING & CURBSIDE
6 0 3 . 6 2 5 . 9 5 4 4
HOURS: MON-FRI: 9-6 SAT: 9-4
815 CHESTNUT ST. MANCHESTER
ANGELASPASTAANDCHEESE.COM

LAST NAME:	FIRST NAME:
PHONE:	PICK UP TIME:
CREDIT CARD #:	
EXP. DATE:	CVV:

Valentine's Day

MENU DETAILS

La Festa Degli Innamorati

LA MINESTRA

Lobster Bisque

Maine lobster, fresh thyme and tarragon, swimming in a lobster stock. Finished with heavy cream for a silky smooth start to your evening. Slowly stir stovetop, add a little butter if you must.

L'INSALATA

Endive, Grapefruit & Fennel Salad

Belgian endive and mesclun mixed greens with fresh shaved fennel, topped with fresh grapefruit and raspberries. Served with a side of fresh raspberry vinaigrette. Just place in chilled salad bowls.

IL PRIMO

Seared Sweet & Sour Sea Bass

The white buttery flesh is heavenly, tender and sweetly delicious. The sweet and sour sauce is a stark contrast of flavor to the subtleties of the fish. A beautiful match, like the two of you. Place on a warm pan, into the oven for 15 minutes.

Herb-crusted Rack of Lamb

Always a lovely treat. Prepared and coated with 14 herbs and spices, with mustard and Pecorino. Mmmph, this may become a weekly dinner special. We think you should crisp this in a hot cast iron pan, then warm in a hot 425 degree oven until your temp is reached.

Seared Statler Chicken Breast

A boneless breast with wing intact. Coated with its pan juices atop a bed of goat cheese and feta stuffing with a creamy yogurt sauce. Place on a warm pan into the oven for 15 minutes.

IL CONTORNO

Preserved Lemon Toasted Couscous

Israeli couscous with preserved lemons. Needs nothing more, but we added Kalamata olives and marinated artichokes to make it smoother. Place in a warm pan, covered and into the oven for 15 minutes. Stir twice, and perhaps a coating of EVOO to start and finish.

Maple Bacon Carrot & Parsnip Puree

Fresh rainbow carrot medley puréed with maple syrup and bourbon butter and finished with creamed parsnips. Slowly stir stovetop, add a little butter if you must – ok, add a little bourbon and finish strong – top it with a swirl of syrup.

IL DOLCE

Petite Lemon Cheesecake

Sized to share, a petite lemon cheesecake, garnished with strawberry preserves, white chocolate, and fresh brambles. Let this temper 1 hour. Pour a bourbon, cognac or Port and sip away the nights noshing.