



## *D&D 25 Year Anniversary Prix Fixe Menu*

*The bittersweet and joyful memories leading up to our silver anniversary of 25 years at Dahl & DiLuca Ristorante Italiano are more poignant than ever before. Knowing that D&D, as most of our fans refer to us, has touched the hearts and palates of millions of guests is something I have deep gratitude for more than words can express. The blessings go both ways and there have been so many special occasions that I have witnessed. From the most intimate gatherings of two lovers celebrating a moment in time to crazy parties as we use to throwback in the good ole days.*

🌸 *Chef Lisa Dahl* 🌸

### *To Start*

#### *Liquid Love*

Toso Sparkling Brut

• COMPLIMENTARY TOAST FOR OUR 25 YEAR ANNIVERSARY •

### *Antipasti*

#### *Caprese d'Amore*

*A sensational plate of organic cluster tomatoes, whole milk mozzarella, fresh basil & our famous grilled Portobello mushroom*

• WINE PAIRING: GAVI, ARALDICA 'LA LUCIANA', PIEMONTE •

#### *Arancini*

*Crispy arancini risotto balls stuffed with spicy pepper, mozzarella & peas served with a warmed marinara sauce*

• WINE PAIRING: CHIANTI, CANDONI, TOSCANA •

### *Primi*

#### *Ravioli Romana*

*Quattro formaggio ravioli, sautéed crimini & champignon mushrooms & white truffle cream sauce*

### *Entrata*

CHOICE OF:

#### *Vitello Piccata*

*Sautéed scaloppine of veal medallions in a delicate lemon-caper Chardonnay sauce served with orzo pilaf & seasonal vegetable*

• WINE PAIRING: PINOT NOIR, LYRIC BY ETUDE, SANTA BARBARA CO. •

~ OR ~

#### *Prawns Fiorentina*

*Prawns served in a lemon, garlic, white wine & parsley, orzo riso pasta & seasonal vegetable*

• WINE PAIRING: ROSÉ, L'ESPIRIT DE SAINTE MARGUERITE, PROVENCE •

### *Dolce Decadente*

#### *Duet of Tiramisu & Baby Cannoli*

• ENJOY WITH DOLCE DI BARBERA, 2013 DUARTE VINEYARDS, PLACER CO. ~ \$12 GLASS •

*\$65 per person / Additional \$40 per person with Wine & Spirit Pairings*