

VALENTINE'S DAY

WEDNESDAY, FEBRUARY 14TH

\$55 PER PERSON

\$45 OPTIONAL WINE PAIRING

ANTIPASTI

(CHOOSE ONE APPETIZER)

ROLLATINI

RICOTTA STUFFED EGGPLANT BRAISED IN TOMATO WITH FRESH BASIL

SCAMPI ALLA FELIDIA

ROASTED SPAGHETTI SQUASH, SHRIMP IN A LEMON GARLIC CREAM WITH PINE NUTS

CAESAR

LIDIA'S SIGNATURE CAESAR SALAD WITH HEARTS OF ROMAINE & FOCACCIA CRUTONS

CRUDO DI MANZO

WAYGU BEEF TARTARE AND CARPACCIO WITH HAZELNUT AND BLACK GARLIC

OSTRICA

KATAMA BAY OYSTERS WITH ROSATO MIGNONETTE

PASTA

PAPPARDELLE

NEBBIOLO PAPPARDELLE WITH KALE AND LOCAL MUSHROOMS

RAVIOLI

CHOCOLATE RAVIOLI WITH BUTTERNUT SQUASH, BROWN BUTTER AND SAGE

SECONDI

(CHOOSE ONE ENTREE)

TONNO

YELLOWFIN TUNA "PALERMITANA" WITH RADICCHIO, BEET AND ROMANESCO

LASAGNA

LASAGNA WITH RICOTTA AND FRESH MOZZARELLA

BOCCONCINI DI POLLO

CHICKEN AND SAUSAGE BITES WITH APPLE CIDER VINEGAR SAUCE

POLLO AL LIMONE

SCALOPINE OF CHICKEN WITH LEMON, CAPER, CERIGNOLA OLIVE AND SPINACH

FILETTO DI MANZO

FILLET OF BEEF WITH BROCCOLI RABE, ROASTED POTATO AND TOMATO

DOLCE

TIRAMISU

ESPRESSO SOAKED LADYFINGER COOKIES WITH MASCARPONE AND CHOCOLATE

DANIEL WALKER
EXECUTIVE CHEF

EMILY BRADFORD
PASTRY CHEF

MICHAEL WEDGE
CHEF DE CUISINE

LIDIA'S PITTSBURGH
1400 SMALLMAN STREET
PITTSBURGH, PA 15222

*eating undercooked meats, seafood or eggs may increase your risk of food born illness.