

VALENTINE'S DAY

\$59 PER PERSON
\$46 OPTIONAL WINE PAIRING

ANTIPASTI

(CHOOSE ONE APPETIZER)

ROLLATINI

RICOTTA STUFFED EGGPLANT
BRAISED IN TOMATO WITH FRESH BASIL

SCAMPI ALLA FELIDIA

ROASTED SPAGHETTI SQUASH AND SHRIMP
IN A LEMON GARLIC CREAM SAUCE

CAESAR

LIDIA'S SIGNATURE CAESAR SALAD
WITH ROMAINE & FOCACCIA CROUTONS

CRUDO DI MANZO

WAYGU BEEF TARTARE WITH
GRANA PADANO, HAZELNUT, AND CHIVE

CALAMARI FRITTI

FRIED CALAMARI SERVED WITH POMODORO
AND LEMON

Flor. Prosecco Rose

PASTA

PAPPARDELLE

NEBBIOLO PAPPARDELLE WITH KALE
AND LOCAL MUSHROOMS

RISOTTO

BEEF RISOTTO WITH FRESH GOAT CHEESE
AND BALSAMIC GLAZE

Cantine Povero, Barbaresco 2015

SECONDI

(CHOOSE ONE ENTREE)

TONNO

YELLOWFIN TUNA "PALERMITANA"
WITH RADICCHIO, BEETS, 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

Bastianich, Friulano 2016

or

La Mozza, Cabernet 2016

DOLCE

TIRAMISU

ESPRESSO SOAKED LADYFINGER
COOKIES WITH MASCARPONE

DANIEL WALKER
EXECUTIVE CHEF

EUGENE GILBERT
PASTRY CHEF

JEAN PORTER
CHEF DE CUISINE

ALL DESSERTS SERVED WITH
LOAKER ROSETTE
CHOCOLATES

LIDIA'S PITTSBURGH
1400 SMALLMAN STREET
PITTSBURGH, PA 15222
LIDIAS-PITTSBURGH.COM

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