



Valentine's Day meals for two

February 10, 2009



Valentine's Day meals for two at Bacco Ristorante

Southfield's gem, the unique Bacco Ristorante combines all of the class of modern Italy with all the charm of rustic Italy. Chef and owner Luciano Del Signore's contemporary Italian cuisine is rooted in traditional Italian style, from Del Signore's home region of Abruzzo, and uses those techniques and principles to adhere to southeast Michigan's best ingredients. Bacco prides itself on only using the best ingredients like Certified Piemontese beef, Guernsey

Milk, free-range chickens and a variety of items imported specially from Italy.

Credit: Words by Anthony Minne and photos by Lindsey Muliolos/Special to Metromix



The interior of Bacco Ristorante is something to marvel -- a chic dining room with a colorful mural on the ceiling create the backdrop for a wonderful evening. This Valentine's Day, Bacco offers a meal accentuated with aphrodisiac treats like truffles, mango, pine nuts and chocolate.



Medaglione di Vitello Afrodisiaco Veal tenderloin, polenta, teleggio, peas, assorted wild mushrooms, spinach black truffle and white wine

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Antipasto Freddo:

Insalata di Gamberoni

Poached Prawn, mango salad, peppers, sesame oil, cilantro

Antipasti Caldo:

Mozzarella in Carozza

Fried mozzarella cheese, Italian bread, lemon, white wine.

Il Primo:

Gnocco Ripieno degli Amanti

Heart shaped spinach potato dumpling, ricotta cheese, beets, saffron cream sauce.

Il Secondo: (Choice of One)

Medaglione di Vitello Afrodisiaco

Veal tenderloin, polenta, teleggio, peas, assorted wild mushrooms, black truffle and white wine

or

Grouper Afrodisiaco

Black grouper, arugula, pine nuts, pesto and celery root puree.

Il Dolce:

Duo per gli Innamorati

Chocolate budino cocoa nibs, amaretto truffles, nutella tart, chocolate raspberry hearts

\$65 per person plus bar, tax and 20% gratuity

