



19th Anniversary Celebration of Lidia's Kansas City

A Selection of Favorite Dishes, Past and Present

Hosted by Lidia Bastianich

Monday, September 18th
Dinner - \$55 per person
Wine Pairing - \$30 Additional
Tax and Gratuity not Included

Antipasti della Casa

Served Family Style

Lobster Arancini, Swiss-chard and Potato Crostata, Roasted Peppers and Fresh Mozzarella, Crostini with Chicken Liver and Mostarda, Battered Zucchini Rolls

Flor Prosecco

Primi

Lidia's Signature Caesar Salad

Escarole and Cannellini Bean Soup

Arugula Salad with Bartlett Pear, Walnuts and Gorgonzola

Grilled Octopus with Warm Potatoes, Pickled Onion, Capers and Olive

Bruschetta with Broccoli Rabe, Butternut Squash, Burrata and Almonds

Carne Cruda - Shaved Raw Beef with Watercress, Hazelnut and Grana

Frico - Montasio Cheese Crisp with Wild Mushrooms and Rosemary

Bastianich Friulano, 2014

Secondi

Pasta Tasting Menu

Butternut Squash Ravioli, Sage Brown Butter and Almonds

Pappardelle with Duck Ragù

Farfalle with Shrimp, Scallion, Calabrian Chiles

Braised Beef Flatiron, Swiss-Chard Mashed Potatoes

Yellowfin Tuna "Palermitana" with Beet Reduction, Almond Milk

Braised Veal Shank with Saffron Barley Risotto

Oven Roasted Pork Chops with Red Onion and Pears

Bocconcini do Pollo - Chicken Breast, Sausages, Potato, Onion, Peppers, and Balsamic Glaze

Scotaditto di Agnello - Grilled Lamb Chops, Marinated Butternut Squash, Watercress Salad

I Perazzi Sangiovese, 2014

Dolci

Served Family Style

Nutella Budino with Caramel Bananas, Pumpkin Cake with Maple Sauce, Lemon-Olive Oil with Basil Mousse, Tiramisu, Apricot-Almond Cookies