

EST. **VIA** 2001
VIENETO

◆ RISTORANTE ITALIANO ◆

April 2024

ANTIPASTI



RUCOLA E TREVIGIANO
wild arugula | radicchio trevigiano
shaved Parmigiano Reggiano

22

PARMIGIANA
farm baby eggplant
tomato sauce | mozzarella

35

CRUDO DI PESCE
wild Alaskan king salmon
tartare | ahi tuna tartare

36

VITELLO TONNATO
roast veal
tonnato sauce

34

SHIITAKE E PECORINO
lightly fried Shiitake mushrooms
imported Tuscan truffle
pecorino cheese

30

GRANCHIO E CRESCIONE
fresh dungeness crab
watercress
lemon vinaigrette

36

CARPACCIO DI POLIPO
Mediterranean octopus
Meyer lemon citronette
Pink pepper

34

POLPETTE
prime beef filet meatballs
spicy tomato sauce

32

CARCIOFINI
farm baby
artichokes salad | shaved
Parmigiano Reggiano

32

FRITTO MISTO
baby calamari | shrimp
white fish | lemon
spicy tomato sauce

38

CROSTINI
buffalo mozzarella and
prosciutto | buffalo mozzarella
and porcini

30

**SAN DANIELE
BURRATA CAPRESE**
cherry tomatoes | 30 months
aged prosciutto | burrata

38

ZUPPE



RIBOLLITA
seasonal vegetable soup
Tuscan olive oil
grilled country bread

24

CACIUCCO
prepared to order fresh seafood
stew | spicy tomato broth

55

PORCINI
Acquerello rice
fresh porcini mushrooms

38

SCAMPI E ASPARAGI
Acquerello rice
New Zealand langoustines
farm asparagus | saffron

42

RISOTTI



PASTE



GNOCCHI BLU
housemade purple potatoes
gnocchi | gorgonzola dolce

38

SCAMPI E BOTTARGA
spaghetti | New Zealand
langoustines | bottarga
extra virgin olive oil

45

VONGOLE
spaghetti | fresh Manila clams
extra virgin olive oil

38

BOLOGNESE
housemade fettuccine
prime beef meat sauce

38

CACIO E PEPE
spaghetti | pecorino Romano
secret black pepper

34

ARAGOSTA
spaghetti | fresh live Maine
lobster | cherry tomatoes sauce

52

AMATRICIANA
bucatini | guanciale | pecorino
romano | tomato sauce

36

**PAPPARDELLE
ALLA QUAGLIA**
housemade pappardelle
braised quail ragout

38

PESCI E CARNI



SPIGOLA
salt crusted Mediterranean
Loup de Mer

65

SALMONE
grilled wild Alaskan king
salmon | Mugnaia Style

55

GALLETTO
grilled organic jidori
free range chicken

46

SALTIMBOCCA
veal scaloppine | prosciutto
sage leaves

48

LANGOSTINI
grilled langoustines
Meyer lemon
cherry tomatoes

75

SOGLIOLA
grilled whole fresh sole
Meyer lemon vinaigrette

80

MILANESE
bone in pounded and
breaded veal chop | wild rucola
heirloom cherry tomatoes

68

GRIGLIATA MISTA
housemade *Pata Negra* sausage
New Zealand venison chop
California lamb chops

65

CONTORNI

12

SPINACI
sautéed spinach

COSTE AL POMODORO
sautéed swiss chard
cherry tomatoes

BROCCOLETTI
sautéed rapini

**PEPERONI
ARROSTO**
roasted peppers

PATATE NOVELLE
pewee roasted
potatoes

ASPARAGI
steamed white asparagus
Parmigiano Reggiano