

VIA VIENETO

June 2017

ANTIPASTI

RUCOLA E TREVIGIANO
wild arugula | radicchio trevigiano
shaved Parmigiano Reggiano
14

PARMIGIANA
farm baby eggplant
tomato sauce | mozzarella
20

CRUDO DI PESCE
wild catch amberjack
ahi tuna tartare
24

POLPETTE
prime beef meatballs
tomato sauce
20

FUNGHI PORTOBELLO
pan seared | white truffle
olive oil | flash fried rucola
parmigiano
22

GRIGLIATA DI CALAMARETTI
baby calamari | scallops | shrimp
Meyer lemon citronette
22

GRANCHIO E CRESCIONE
fresh dungeness crab
watercress
lemon vinaigrette
18

CROSTINI
buffalo mozzarella and
prosciutto | buffalo mozzarella
and porcini
20

POMODORI E SEDANO
heirloom tomatoes
organic celery | aged Modena
balsamic vinaigrette
18

CARPACCIO DI POLIPO
Mediterranean octopus
Meyer lemon citronette
Pink pepper
22

TOMINO
grilled Piedmont cow cheese
prosciutto | fontina fondue
shaved fresh black truffle
26

SAN DANIELE
BURRATA CAPRESE
cherry tomatoes | 30 months
aged prosciutto | burrata
24

INSALATA DEL GIARDINO
butter lettuce | wild arugula
radicchio | avocado | carrots
heirloom cherry tomatoes
14

FRITTO MISTO
baby calamari | shrimp
smelt fish | lemon
spicy tomato sauce
24

VITELLO TONNATO
roast veal | tonnato sauce
lemon | parsley
24

MANZO AL COLTELLO
prime beef tartare
quail egg | crostini bread
26

ZUPPE

RIBOLLITA
seasonal vegetable soup
Tuscan olive oil
grilled country bread
15

PASTA
E FAGIOLI
slow cooked mixed beans
noodle soup
15

MARE
Acquerello rice
mix seafood and crustacean
calabrese chiles
28

ZAFFERANO
E SALSICCIA
Acquerello rice | saffron
housemade iberico pork sausage
26

PASTE

GNOCCHI BLU
housemade purple potatoes
gnocchi | butter | sage
26

ARAGOSTA
spaghetti | fresh live Maine
lobster | cherry tomatoes
32

VONGOLE
spaghetti | fresh Manila clams
extra virgin olive oil
26

BOLOGNESE
housemade fettuccine
prime beef meat sauce
26

CACIO E PEPE
spaghetti | pecorino romano
secret black pepper | extra
virgin olive oil
22

PACCHERI AGLI SCAMP
Gragnano paccheri
shrimp | langoustines
lightly spicy tomato sauce
26

AMATRICIANA
bucatini | guanciale | pecorino
romano | tomato sauce
22

PATANEGRA
housemade picci
slowly cooked spanish
iberico pork ragout
26

PESCI E CARNI

LANGOSTINI
grilled langoustines
Meyer lemon | celery
vinaigrette
55

SOGLIOLA
grilled whole fresh sole
Meyer lemon vinaigrette
50

FILETTO
8 Oz prime beef filet
peppercorn sauce
40

KANSAS CITY
16 Oz aged prime bone in NY steak
rosemary | garlic | sea salt
50

SPIGOLA
salt crusted Mediterranean
Loup de Mer
42

CACIUCCO
prepared to order fresh seafood
stew | spicy tomato broth
34

MILANESE
bone in pounded and
breaded veal chop | wild rucola
heirloom cherry tomatoes
40

SCALOPPINE AI PORCINI
veal scaloppine
porcini
36

CONTORNI

7

SPINACI
spinach

PEPERONI
ARROSTO
roasted peppers

COSTE AL POMODORO
swiss chard al
pomodoretto

ASPARAGI
grilled asparagus

PATATE NOVELLE
pewee roasted
potatoes

BROCCOLETTI
rapini