

EST. **VIA** 2001
VIENETO

◆ RISTORANTE ITALIANO ◆

October 2020

ANTIPASTI



CARCIOFINI
farm baby
artichokes salad

20

PARMIGIANA
farm baby eggplant
tomato sauce | mozzarella

20

TRIS DI PESCE
wild amberjack tartare
ahi tuna tartare | salmon tartare

24

POLPETTE
prime beef meatballs
tomato sauce

22

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

22

CRUDAIOLA
grilled market vegetables
buffalo mozzarella
balsamic reduction

18

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

24

CROSTINI
buffalo mozzarella and
prosciutto | buffalo mozzarella
and porcini

20

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

14

FIORI DI ZUCCA
fried organic zucchini blossoms
mozzarella | ricotta | anchovies

24

GRANCHIO E CRESCIONE
fresh dungeness crab
watercress
lemon vinaigrette

24

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

26

RUCOLA E TREVIGIANO
wild arugula | radicchio trevigiano
shaved Parmigiano Reggiano

14

FRITTO MISTO
baby calamari | shrimp
lemon | spicy tomato sauce

24

ARAGOSTA E QUINOA
fresh Maine lobster | quinoa
mint | citrus vinaigrette

24

CARPACCIO AL TARTUFO
prime beef fillet mignon
taleggio fondue | shaved fresh
black truffle

55

ZUPPE



RIBOLLITA
seasonal vegetable soup
Tuscan olive oil
grilled country bread

15

MEZZELUNE
housemade veal ravioli
veal broth

22

PORCINI
Acquerello rice
fresh porcini mushrooms

28

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

28

RISOTTI



PASTE



GNOCCHI
housemade Yukon gold and purple
potatoes gnocchi | butter | sage

28

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

TAGLIOLINI NERI
black squid ink housemade
tagliolini | fresh baby
calamari | bottarga

30

PACCHERI AGLI SCAMPI
Gragnano paccheri
shrimp | langoustines
lightly spicy tomato sauce

28

CINGHIALE
housemade pappardelle | braised
wild boar | rosemary

26

PESCI E CARNI



LANGOSTINI
grilled langoustines
Meyer lemon | celery
vinaigrette

55

SOGLIOLA
grilled whole fresh sole
Meyer lemon vinaigrette

50

FILETTO
8 Oz Omaha prime beef
filet peppercorn sauce

48

SCOTTADITO
grilled California lamb chops
rosemary | garlic | sea salt

48

SPIGOLA
salt crusted Mediterranean
Loup de Mer

45

SALMONE
grilled wild Alaskan king
salmon | Mugnaia Style

40

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

50

SCALOPPINE AL LIMONE
veal scalloppine
lemon sauce

38

CONTORNI

7

BROCCOLETTI
sautéed rapini

PATATE NOVELLE
pewee roasted
potatoes

ASPARAGI
grilled asparagus

COSTE AL POMODORO
swiss chard al
pomodoretto

**PEPERONI
ARROSTO**
roasted peppers

SPINACI
sautéed spinach

DESSERTS

14

TIRAMISÙ

traditional recipe

GELATO

artisanal ice cream selection

PANNA COTTA

fresh berries or
Nutella sauce

PROFITEROLES

homemade beignets filled with
pastry cream

TORTINO AL CIOCCOLATO

chocolate Lava Cake

TORTA DEL GIORNO

fresh made artisanal tart

AFFOGATO AL CAFFÈ

chocolate Tartufo
shot of espresso

CREMA DI AMARETTO

Italian custard | Amaretto
cookies | Grand Marnier

ALL OUR DESSERTS ARE HOUSEMADE

PORTS

SANDEMAN TAWNY

10 years

12

SANDEMAN TAWNY

20 years

15

DOW'S TAWNY

30 years

20

SANDEMAN TAWNY

40 years

25

AFTER DINNER WINES

PALLAVICINI STILLATO

Malvasia

12

DONNAFUGATA BEN RYE

Passito di Pantelleria

17

BRAIDA VSN

Moscato D'Asti

12

ACCORDINI (375 ml)

Recioto

120

CHATEAU D'YQUEM (375 ml)

Sauternes

500

INNISKILLIN (375 ml)

Icewine

120
