

# VENETO

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Menu della Cena | 2-15 Luglio, 2018

## Zuppa e Antipasti

### Zuppa di Porcini, Patate e Zucca 7.50/9.50

Butternut squash soup with potatoes, porcini & champignon mushrooms; topped with Asiago cheese croutons (vegetarian – vegan without croutons)

- Soave

### Insalata di Pomodoro 13.50

Heirloom tomato salad with spring onion, cucumber, basil & extra-virgin olive oil (vegan)

- Rosé

## Pasta e Risotto

### Lasagna al Radicchio 21.95

Housemade lasagna with radicchio, porcini, sausage & Grana Padano

- Rosso Riserva

### Tortelloni all'Ampezzana 21.95

Fresh pasta filled with red beets, ricotta & pecorino cheeses; topped with sage cream sauce & poppy seeds (vegetarian)

- Soave

### Risotto Sant'Erasmo 22.95

Carnaroli rice with shrimp, crab & baby artichoke

- Soave

## Secondi

### Branzino Intrecciato 29.95

Mediterranean seabass braided with rosemary & baked in white wine; served with roasted Yukon Gold potatoes & sautéed vegetables

- Soave

### Gamberoni alla Busara 32.95

Giant prawns sautéed with paprika, garlic, capers, marinara, brandy & cream; served with spaghetti tossed with garlic, extra-virgin olive oil & Calabrian peperoncino

- Rosé

**Scaloppine al Prosecco \* 31.95**

Veal sautéed with speck, asparagus, mushrooms & Prosecco;  
served with roasted Yukon Gold potatoes

- Valpolicella Ripasso

**Dolci**

**Coppa Amaretto 10.95**

Fresh peaches marinated with Prosecco; served with amaretto gelato,  
amaretto cookies & mascarpone cream

**Vini**

**WINE FLIGHT - Three half-glass pours of any of these wines – 16.95**

**Soave, Inama, 2016**

5 half glass 10 glass 15 quartino 38 bottle

Nectar of field flowers such as chamomile, elderflower & iris entice the nose. Mineral on the palate with a finish of almond, typical of classic Garganega varietal.

**Rosé Extra Dry, Mionetto, NV**

6 half glass 11 glass 16 quartino 42 bottle

Intense fragrant, fruity nose with hints of violet, raspberry, morello cherry & wild strawberry.

**Rosso Riserva, Vignalta, 2012**

7 half glass 13 glass 19 quartino 50 bottle

A blend of Merlot & Cabernet bursting with blackberries & cherries balanced by a hint of herbaceousness, softened with two years of oak barrel aging.

**Valpolicella Ripasso, Le Salette 'I Progni', 2015**

8 half glass 16 glass 24 quartino 62 bottle

Ruby red in color, this wine offers a nose of ripe forest berries, leather & tobacco.  
On the palate, it is intense, round & rich, balanced by notes of cinnamon,  
dark chocolate, dried cherries & tobacco resin.

Availability & prices subject to change.