

# VENETO

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Menu della Cena I 1-14 Luglio, 2019

## Zuppa e Insalata

Risi, Bisi e Zucca 7.95/10.50

Classic Venetian-style summer soup with butternut squash, peas, potatoes, leeks & rice (vegan)

- Soave

Insalata di Pomodoro 14.50

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

- Pinot Grigio-Sauvignon Blanc

## Pasta e Risotto

Casonzei con Stracchino e Pere 22.95

Housemade ravioli filled with roasted pear, Grana Padano & mozzarella tossed with asparagus & Stracchino cheese sauce; topped with toasted walnuts

- Pinot Noir

Gnocchi de Castrá 22.95

Housemade potato dumplings with lamb ragu & pecorino cheese

- Rosso Veronese

Risotto Sant'Erasmo 23.95

Carnaroli rice with shrimp, crab & baby artichoke

- Pinot Grigio-Sauvignon Blanc

## Secondi

Branzino Intrecciato 29.95

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

- Pinot Noir

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

- Soave

Scaloppine al Prosecco\* 33.95  
Veal sautéed with speck, asparagus, mushrooms & Prosecco;  
served with roasted Yukon Gold potatoes

- Rosso Veronese

## Dolci

Crespelle di Mele 12.50  
Crepes filled with apples & grappa-infused pastry cream;  
served with vanilla ice cream & caramel sauce

## Vini

WINE FLIGHT - Three half-glass pours of any of these wines • 18.95  
Finished your flight? Enjoy your next glass of any of these wines at a half-glass price.

Pinot Grigio-Sauvignon Blanc, Bertani, 'Due Uve', 2018  
5 half glass 10 glass 15 quartino 38 bottle

The body & elegance of the Pinot Grigio combined with the typical overtones of Sauvignon Blanc make for an original creation with great character & personality.

Soave, Corte Giacobbe, 2017  
6 half glass 11 glass 16 quartino 42 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.

Pinot Noir, Sartori, 2017  
6 half glass 11 glass 16 quartino 42 bottle  
Bright ruby-red color, this wine offers layered notes of cherry, mulberry & raspberry.  
On the palate, it is complex & supple, with ripe berry flavors framed by silky tannins.

Rosso Veronese, Masi, 'Oro', 2014  
8 half glass 15 glass 22 quartino 58 bottle  
Bold aromas of ripe red fruits, dried plums, cherries & violets, with sweet spice,  
clove & cocoa notes. Flavors are powerful & full-bodied, with acidity  
that balances soft, silky tannins & long finish.

Availability & prices subject to change.