EXPERIENCE VENICE IN MARCH

Venezia, La Serenissima is one of the Historical Italian City States dominating the Mediterranean Sea for centuries.
The cuisine is rich in heritage and diversity, like the wines of the region – simply delicious.

Antipasti

VELVETY ASPARAGUS & LEEK VELOUTE'
Braised Cannellini Beans, Fasoi, Little Speck Ham, Porcini Mushroom Gremolada

CALF LIVER
Traditional Venetian Style - Caramelized Sweet Vidalia Onions, Pancetta over Soft Polenta

FRITTO MISTO IN "SAOR"
Crisped Blue Cod, Clams & White Georgia Shrimp, Baby Artichokes, Sweet & Sour Onion

ORGANIC FRISEE & BELGIUM ENDIVE
Celery Root Mousse, Roasted Pumpkin Seeds, Montasio Cheese, Apple Cider Vinaigrette

Wine Pairing

SPRITZ SBAGLIATO Cynar Bitter, Prosecco DOCG, Aperol, Orange Twist
or
PROSECCO VILLA SANDI Golden Apple, Stone Fruit & Honey Aromas
Balanced Flavors, Lively Acidity and Mouthwatering Finish. 100% Glera Grape

Primi & Secondi

RAVIOLINI AL GRANCHIO
Jumbo Lump Crab Ravioli, Braised Leeks & Prosecco Wine Sauce, Radicchio Confit

RISOTTO CON "TOCIO"
Amarone and Ubriaco Cheese Carnaroli Risotto with Slow Braised Duck "Tocio"

DENTICE IN CASSOPIPA
Roasted Red Snapper Fillet, Manilla Clams, Cipollini & Soave Wine Fume',
Fresh Fava Mousse Puree

BRACIOLA DI MAIALE
Dry Aged 14 oz. Grilled Duroc Pork Chop, Green Peppercorn Sauce, Potatoes Rosti

Wine Pairing

BORGO CONVENTI SAUVIGNON BLANC Vibrant & Complex -
Aromas of Green Pepper, Tomato Leaf and Hard Peach with Floral Scents
or
CESARI BOSAN RIPASSO Full & Generous - Sandalwood, Cocoa & Black Cherry Blend,
80% Corvina 20% Rondinella

Dolce

COPPA DEL NONNO
Espresso Coffee Ice Cream, Espresso Biscotti, Coffee & Cream Syrup

SFERA DI PANNA COTTA
Tahitian Vanilla Panna Cotta Sphere, Amarene Cherries, Bussola' Crunch, Luxardo Gelee'

Digestif Pairing

VENETIAN CREAM OF TIRAMISU LIQUEUR

Buon Appetito!

Slow Food®

Three Courses 58./pp Wine Pairings 34./pp
Gratuity, Taxes & Beverages Not Included.

GEORGIA grown