

VIA TOSCANA

— ristorante —

A Taste of Veneto

Tuesday, June 26, 2012 - Saturday, June 30, 2012

Antipasti

Fonduta

Asiago and Fontina, grilled radicchio, crusty rosemary bread

Tripe alla Veneto

summer vegetable soffrito, smoked pecorino

Capesante in Teca

diver caught sea scallop, parsely crusted, local greens, vino soave, extra virgin olive oil

Primi

Bigoli con L'anatra

regional hollow noodle pasta, savory duck ragu, bay leaf, sage, parmesan reggiano

Baccala Montecato

Salt Cod purea, gold potato, roasted garlic, olive oil, arugula, crostini

Risi e Bisi

Venetian rice and peas, house cured pancetta, sweet onion, spring peas, poultry broth

Secondi

Moleche Veneziano

semolina crusted Maryland softshell crab, local butter lettuce, preserved lemon vinaigrette

Torresani Arrosto

Five Points Farm squab, red wine marinated and house pancetta wrapped, juniper, rosemary, grilled polenta

Pasticcio di Maiale

Heritage farm pork layered with porcini mushroom, chickpea polenta, marinated tomato, in a savory pie crust

Dolci

Dolci Trio

Tiramisu

Fregolotta (crumb cake)

Fritole (carnival fritters)

chef Eric Johnson

menu subject to minor changes depending on best seasonality of ingredients