

ANTIPASTI

Insalata Mista

Field greens with fresh vegetables, olive oil, red wine vinegar

Isole Borromee-Cozze al Gorgonzola

Atlantic mussels steamed with wine, cream, gorgonzola

Procida-Insalata procidana di Limoni

Sweet lemon salad with mint, garlic, olive oil, chili. *In the Island of Procida, the wives used to prepare this light and substantial dish for their husbands who went to work in the fields. Procidan lemons are sweet with an edible rind and pith. Lemons were already appreciated in the area in the times of the ancient Romans. But with the barbarian invasions they disappeared along with the gastronomic traditions of the Roman Empire. It was the Arabs who reintroduced the cultivation of lemon in the area.*

Gallipoli-Polpette di Polpo alla Gallipolina

Fried Mediterranean octopus “meatballs”

Burano-Moecca in Saor

Fried soft-shell crab with Venetian sweet and sour onions, raisins, pine nuts. *This dish of humble origins embodies the Islands’ maritime culture and trading history. The saor preparation prolonged seafood shelf life, making it popular among fishermen who stocked their vessels with it. Raisins and pine nuts which reflect the area’s history as a trading hub and major player on the Silk Road, were eventually added to the preparation. (\$4 supplemental)*

Capri-Classica Insalata Caprese

Classic salad of mozzarella “fior di latte,” heirloom tomatoes, basil, olive oil. *A couple of theories exist about the birth of this world-renowned salad. One claims that the first person to assemble this salad was a particularly patriotic bricklayer who wanted to pay homage to the colors of the Italian flag by filling a sandwich with ingredients that recalled the flag colors of the Italian Republic. A second theory claims that in the early 1920s, Filippo Tommaso, founder of the futurist movement, hosted a dinner at the Hotel Quisisana in Capri. Marinetti had trouble digesting heavy pasta dishes, so the menu featured the light salad for the first time. (\$4 supplemental)*

PRIMI

Torcello-Risotto alla Torcellana

Creamy vialone nano rice whipped with porcini mushrooms, vegetables, Grana Padano.

Elba-Penne in Barca

Pasta quills with sautéed clams, onions, egg, cream. *This dish was created by Elbano Benassi, a cook from Portoferraio. Benassi was the first communist mayor of the post-war period and a pioneer of the tourist industry of the Island.*

Murano-Tagliolini alla Granseola

Hand-made ribbon pasta with spider crab, tomato, cream, white wine
(\$5 supplemental)

Ventotene-Paccheri con Pescatrice e Capperi

Pasta tubes with sautéed monkfish, capers, cherry tomato, white wine, parsley

Venezia-Bigoli in Salsa

Traditional Venetian thick spaghetti with stewed anchovy-onion sauce. *Spaghetti has been made in Venice since the times of the “Serenissima (sovereign) Republic of Venice”, 13th century. One day, while in Cathay, Marco Polo sent for provisions. At the village, the servant observed women preparing long strands of pasta which were then cooked in boiling water and seasoned. He reported everything to Marco Polo who made spaghetti known throughout Venice upon his return.*



Un Viaggio Nelle Isole Italiane

Traditional Italian Islands Dinner \$65

Choose your Culinary Journey

CUSTOMIZE YOUR DINNER
Please select one of each:

UN ANTIPASTO
your small starter appetizer

UN PRIMO
your small pasta course

UN SECONDO
your main course

UN DOLCE
your small dessert



Juan Urbieta, Executive Chef
Elliot Mumpy, Sous Chef

Vegan and vegetarian options available upon request.

*Eating raw or undercooked meat, poultry, eggs, or seafood may pose a health risk.
For further information, contact your physician or public health department.

SECONDI

Grigliata Mista di Carne

Mixed grill: beef strip loin, pork ribs, lamb chop, Italian sausage, garlic-rosemary roasted potatoes **(\$8 supplemental)**

Lido Venezia-Sampiero e scampi alla carlina con Tortino di Radicchio e Patate

Sautéed John Dory and langoustine with capers, pickled gherkins, tomatoes.

Giuseppe Cipriani opened the renowned Harry's Bar of Lido Venezia in the 1950's.

His daughter Carla who was considered "the best cook in the family", created a dish that bears her name and would become a staple of the restaurant.

(\$10 supplemental)

Grado-Sguasseto de Masurin

Seared spiced Mallard duck breast with white polenta. *The cuisine of the Grado Lagoon is almost entirely fish-based, but this traditional spiced duck is popular during hunting season. Particularly prized is the mallard duck, abundant in the Friulian lagoon.*

Procida-Luvaro al Sale

Filet of Mediterranean pink sea bream roasted on a salt bed, served with lemon and olive oil. *Fish is king in Procida, the boats called "paranze" return to the port of Marina Grande at around four in the afternoon attracting tourists, restaurateurs, and locals. Among all fish, luvaro is a very popular one in the kitchens of the island. Among locals, one of the favorite preparations is that with salt; a simple recipe, with the main purpose of enhancing the flavor of the fish.*

Ischia-Coniglio alla Fumarola

Rabbit leg baked in a pouch with vegetables, olive oil, Mediterranean herbs.

The islanders incorporate the local geography into the cooking process of this traditional recipe. Chicken is wrapped and buried in scorching sand, heated by the energy radiated from nearby thermal springs of this volcanic island. The beaches of Maronti and Sant'Angelo are famous for these hot sands whose temperatures can reach up to 82 degrees Celsius (180 F) making them optimal for roasting chicken, fish, potatoes, vegetables, and even eggs.

DOLCI

Chioggia-Torta Ciosota

Carrot-radicchio cake with spiced mascarpone cream. *The first production of this cake took place in 1927 in a pastry shop in Chioggia; according to the register of "The Artisan Confectioners of Chioggia". This dessert features the town's most iconic export, the world-famous radicchio.*

Sirmione/Isola del Garda-Cassata Gardesana con Olio Extravergine d'Olive

Frozen sheep's milk ricotta mousse with almonds, chestnut honey, candied citrus, raisins; finished with Garda DOP olive oil

Ischia-Zeppola Ischitana

Fried pastry with vanilla cream and amarena cherries. *Neapolitan gastronome Ippolito Calvanti, Duke of Buonvicino, imprinted on paper the first recipe for zeppole in 1837. According to a legend, when the sacred family escaped to Egypt, Joseph the carpenter was also a peddler of fried rustic cakes to support his family in a foreign land. All fathers of the world, like Joseph, provide for their family, for this reason, zeppole are the typical dessert for Father's Day in Italy!*

Panna Cotta

Chilled milk custard with fresh berries

Venezia-Classico Tiramisu' del Ristorante dal 1993

Our signature version of this classic dessert of layered mascarpone mousse, savoiardi cookies, espresso, cocoa

Un Viaggio Nelle Isole Italiane

Let us take you to The Italian Islands, we hope you've enjoyed our culinary journey through regional Italy, from the coast of Sicily to the peaks of the Italian Alps.

Grado
Torcello
Burano
Murano
Venezia
Isole Borromee
Isola del Garda
Chioggia-Pellestrina

Elba

Ventotene

Procida

Capri

Gallipoli

Isole Eolie

Journey begin:

Italian Islands

Toscana

Emilia-Romagna

Piemonte

Lombardia

Umbria

"I Classici del Ristorante"

August 4

September 15

October 27

December 1

January 12

February 9

March 16

Le isole italiane

Thank You

*to our patrons, our partners, and to
our community for the continued and
unending support.*

Enjoy your trip to Italy.

Buon viaggio e buon appetito!

-PB

