

Via Perla

WINTER 2020

CENA DINNER

ANTIPASTI
POLPETTE (CALABRIA) tomato braised pork & veal meatballs pine nuts currants pesto Parmigiano Reggiano 10.25
BRUSCHETTA (LAZIO) house made ricotta grilled wheat bread roasted bell peppers sea salt thyme olive oil 12
BROCCOLINI NAPOLETANI (CAMPANIA) broccolini Calabrian chile bell peppers garlic fennel Parmigiano Reggiano 10
VITELLO TONNATO* (PIEMONTE) chilled roasted veal tuna confit aioli capers pickled shallots roasted tomato cured olives 15
FRITTURA DI OLIVE (MARCHE) fried panko breaded anchovy stuffed green olives 8
BURRATA E PROSCIUTTO (PUGLIA) gnocco fritto sea salt thyme 15
VONGOLE AL POMODORO (CALABRIA) steamed clams tomatoes soffritto garlic basil capers white wine ½ lb. 12
POLPO ALLA GRIGLIA (VENETO) grilled slow braised octopus gremolata guanciale & cannellini bean ragu 15
AFFETTATI (A TRIP AROUND ITALY) <i>For the Table</i> A selection of cured meats & cheeses <i>mixed olives Giardiniera seasonal mostarda</i> 28 † please inquire with your server about today's selection †

CHEF TONY HESSEL

EXECUTIVE SOUS CHEF MATEO VILLARREAL

INSALATE

TRICOLORE
(CAMPANIA)
kale | cabbage | radicchio | cherry tomato
Parmigiano Reggiano | bread crumbs | basil dressing 8

MISTA
(TOSCANA)
mixed baby lettuces | carrots | fennel | lemon
Parmigiano Reggiano | olive oil 6.5

RUCOLA E CASTELMAGNO
(PIEMONTE)
arugula | Castelmagno | preserved lemon
pine nuts | olive oil 7.5

FINOCCHIO
(SICILIA)
fennel | radicchio | arugula | orange | roasted beets
pine nuts | kalamata olives | Locatelli Pecorino
ice wine & juniper vinaigrette 10

CONTORNI

PATATE AL FORNO
(TOSCANA)
golden fingerling potatoes | rosemary | roasted garlic 6

MISTICANZA
(LAZIO)
seared greens | garlic | lemon 6

TACCOLE
(CAMPANIA)
snap peas | Locatelli Pecorino | lemon 6.5

POLENTA
(PIEMONTE)
Moretti polenta | Parmigiano Reggiano 6

CIPOLLE AGRODOLCE
(UMBRIA)
Cippolini onions | honey | cider vinegar | fresh thyme 6

PASTA FRESCA

*All fresh pasta is made in house.
Enjoy. The chefs.*

LUMACHE SALSICCIA E BROCCOLI
(PIEMONTE)
buckwheat lumache | Italian sausage | roasted broccolini
garlic | Calabrian chile | Crescenza 23.5

TONNARELLI CACIO E PEPE
(LAZIO)
Locatelli Pecorino | cracked four pepper blend
ricotta whey | olive oil 15.5

BUCATINI ALL'AMATRICIANA
(LAZIO)
guanciale | tomato sugo | caramelized onion
sweet butter | parsley | Calabrian chile 22

LINGUINE VERDE ALLE VONGOLE*
(VENETO)
fresh clams | garlic | oregano | basil | parsley
Calabrian chile | lemon | olive oil 24

GNOCCHI DI PATATE AL POMODORO
(TOSCANA)
potato gnocchi | fresh tomato sugo | house ricotta
fresh basil | Calabrian chile 21

CANNOLICCHI AL RAGÙ DI AGNELLO
(EMILIA-ROMAGNA)
slow braised Colorado lamb, tomato & spring herb ragu
prezzemolo | Parmigiano Reggiano 24.5

PIATTI

CAPASANTA ALLA SICILIANA*
(SICILIA)
seared sea scallops | garlic panelle | Sicilian vinaigrette
date condimenti | carnival cauliflower 35.5

POLLO ALLA POTENTINA
(BASILICATA)
roasted basil marinated half chicken | sweet onions
tomato passata | roasted fingerling potato 27

BURRIDA*
(LIGURIA - SEAFOOD STEW)
shrimp | fresh fish | calamari | clams
fennel | peppers | tomato broth | grilled bread 27.5

PESCE E CIPOLLE*
(LIGURIA)
almond crusted sea bass | Walla Walla onion soubise
tomato seared greens | charred scallion vinaigrette 32

FILETTO*
(TOSCANA)
grilled 8 oz. filet mignon | truffled potato & onion puré
crushed tomato relish | roasted broccolini 39

RISOTTO AI FUNGHI
(PIEMONTE)
Arborio rice | foraged mushrooms | truffled leeks
rosemary | Parmigiano Reggiano | olive oil 24

PER LA TAVOLA

For the Table

BISTECCA ALLA FIORENTINA*
(TOSCANA)
cast iron seared 36 oz. dry aged Porterhouse steak
*whole roasted garlic | Maldon sea salt | grilled lemon
fresh thyme | Fattoria Tuscan olive oil
Patate al Forno | Taccole* 81

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.