

# Via Perla

WINTER 2020

PRANZO ♦ LUNCH

## ANTIPASTI

### POLPETTE

(CALABRIA)

tomato braised pork & veal meatballs | pine nuts  
currants | pesto | Parmigiano Reggiano 3 ea.

### BRUSCHETTA

(LAZIO)

house made ricotta | grilled wheat bread  
roasted bell peppers | sea salt | thyme | olive oil 10

### BROCCOLINI NAPOLETANI

(CAMPANIA)

broccoli | Calabrian chile | bell peppers  
garlic | fennel | Parmigiano Reggiano 9

### FARINATA

(TOSCANA)

crisp chickpea pancake | fried sage leaves  
Locatelli Pecorino 7

### FRITTURA DI OLIVE

(MARCHE)

fried panko breaded anchovy stuffed green olives 8

### BURRATA E PROSCIUTTO

(PUGLIA)

gnocco fritto | sea salt | thyme 13.5

### VONGOLE AL POMODORO

(CALABRIA)

steamed clams | tomatoes | soffritto  
garlic | basil | capers | white wine ½ lb. 12

### RAVENELLO E RICOTTA

(SICILIA)

red Cherry Belle radishes | housemade ricotta  
roasted garlic | miele d'arancia 9

### AFFETTATI

(A TRIP AROUND ITALY)

*For the Table*

A selection of cured meats & cheeses

*mixed olives | Giardiniera | seasonal mostarda 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 7

### MISTA

(TOSCANA)

mixed baby lettuces | carrots | fennel | lemon  
Parmigiano Reggiano | olive oil 6

### RUCOLA E CASTELMAGNO

(PIEMONTE)

arugula | Castelmagno | preserved lemon  
pine nuts | olive oil 6

### FINOCCHIO

(SICILIA)

fennel | radicchio | arugula | orange | roasted beets  
pine nuts | kalamata olives | Locatelli Pecorino  
ice wine & juniper vinaigrette 9

### TONNO ALLA SICILIANA

(SICILIA)

olive oil poached tuna salad | white bean puré | fresh basil  
arugula & radicchio | olive tapanade crostini | lemon 13

## CONTORNI

### PATATE AL FORNO

(TOSCANA)

golden fingerling potatoes | rosemary | roasted garlic 5

### MISTICANZA

(LAZIO)

seared greens | garlic | lemon 5

### TACCOLE

(CAMPANIA)

snap peas | Locatelli Pecorino | lemon 5.5

### POLENTA

(PIEMONTE)

Moretti polenta | Parmigiano Reggiano 5

### CIPOLLE AGRODOLCE

(UMBRIA)

Cippolini onions | honey | cider vinegar | fresh thyme 5

## PASTA FRESCA

*All fresh pasta is made in house.*

*Enjoy. The chefs.*

### TROFIE AL PESTO

(PIEMONTE)

Trofie Rustichella | basil pesto | Parmigiano Reggiano  
garlic | Calabrian chile | Crescenza 12

### TONNARELLI CACIO E PEPE

(LAZIO)

Locatelli Pecorino | cracked four pepper blend  
ricotta whey | olive oil 12

### BUCATINI ALL'AMATRICIANA

(LAZIO)

guanciale | tomato sugo | caramelized onion  
sweet butter | parsley | Calabrian chile 13.5

### BUCATINI ALLA GRICIA

(LAZIO)

guanciale | cracked four pepper blend  
ricotta whey | olive oil | Locatelli Pecorino 13.5

### LINGUINE VERDE ALLE VONGOLE\*

(VENETO)

fresh clams | garlic | oregano | basil | parsley  
Calabrian chile | lemon | olive oil 14.5

### GNOCCHI DI PATATE AL POMODORO

(TOSCANA)

potato gnocchi | fresh tomato sugo | house ricotta  
fresh basil | Calabrian chile 13.5

### CANNOLICCHI AL RAGÙ DI AGNELLO

(EMILIA-ROMAGNA)

slow braised Colorado lamb, tomato & spring herb ragu  
prezzemolo | Parmigiano Reggiano 15

## PIATTI

### FRITTATA

(SICILIA)

Wisdom farms egg whites | Red Bliss potatoes | tomato  
mushrooms | greens | basil | fresh mozzarella 12

### POLLO ALLA POTENTINA

(BASILICATA)

frenched chicken breast | sweet onions | fresh basil  
tomato passata | oven dried tomato | seared greens 15

### BURRIDA\*

(LIGURIA - SEAFOOD STEW)

shrimp | fresh fish | calamari | clams  
fennel | peppers | tomato broth | grilled bread 14.5

### PICCATA DI POLLO

frenched chicken breast | capers | lemon | white wine  
fresh thyme | butter | Moretti polenta 15

### TROTA ALLA PIEMONTESE\*

(PIEDMONT)

seared ruby red trout | horseradish potato croquettes  
cipolle agrodolce | salsa verde 14

### TAGLIATA DI MANZO\*

(TOSCANA)

grilled 6 oz. sirloin steak | warm potato insalata  
arugula | salsa delle erbe 15

### RISOTTO AI FUNGHI

(PIEMONTE)

Arborio rice | foraged mushrooms | truffled leeks  
rosemary | Parmigiano Reggiano | olive oil 14

## PANINI

*served with giardiniera and your choice of:  
mista salad, zuppa del giorno or potato chips*

### POLLO ALLA ROMANA

grilled chicken | Prosciutto di Parma | tomato relish  
fresh mozzarella | pesto aioli | arugula | ciabatta 14

### PANELLE E PATATE

(SICILIA)

crisp chick pea fritters | fried fingerling potato | arugula  
tomato olive confit | lemon dill yogurt | ciabatta 14

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