



May 22, 2024
Tuesday evening menu

“cicchetti-go-round”

*Venice wine-bar small-bite culture and a fully-functional giant in-door Carousel
...what could possibly go wrong?*

passed appetizers

grilled focaccia
with whipped gorgonzola and carrot mostardo V

polenta fritters
with sun-dried tomato and basil

CHICCHETTI CONCETTO

guests have "dinner" plates on the table
and serve themselves family style

cracked olives
orange peel, fennel seeds, bay leaves VN GF

red onion & rosemary focaccia
excellent quality olive oil VN

farm fresh eggs
some with mayonnaise and roasted red pepper garnish V,
some with white anchovy garnish GF

crispy long stem artichoke flowers
with lemon aioli V

Insalata di Frutti de Mare
muscles, octopus, clams in the shell
parsley, garlic and olive oil GF

Nonna's meatballs
in tomato basil sauce

shrimp in saor
pine nuts, capers, sultanas, onions and olive oil GF DF

carpaccio

thin raw beef, garlic mustard drizzle
arugula with olive oil and lemon GF

polenta
with garlicky greens and white beans
rosemary and lemon peel VN GF DF

scallop gratin
in scallop shell with sauteed mushrooms and cream

eggplant rollatini
with ricotta and garlic sauteed spinach
light tomato basil sauce V GF

&

zucchini rollatini
with roasted red peppers and fresh basil
light tomato basil sauce VN GF

Cipollini al cacao
red wine braised shallots dusted with cocoa powder V GF

DESSERT

classic Tiramisu
whipped mascarpone, sponge cake, cocoa, espresso

& pignoli cookies