

National Gallery of Art
Garden Café: *Summer in Venice*
Menu

BUFFET

Zucchini Frittata

Sweet-and-Sour Baby Carrots

Grilled Calamari with Pepperaide

Arugula Salad with Grana Padano and Walnut-Olive Dressing

Liver Paté on Crostini

Radicchio Salad with Bacon

Asparagus with Egg

Roasted Guinea Hen with Black Pepper Sauce

Grilled Polenta Diamonds*

Strawberries with Mascarpone

Cheeses with Accompaniments

Assorted Breads

Grissini, Rosemary Focaccia, and Rustico

17.95 per person

À LA CARTE

Beef Carpaccio with Arugula and Tarragon Dressing

11.95

Goat Cheese and Tomato Salad

9.95

Soppresata and Caprino Sandwich

10.95

Bigoli Pasta with Onion Confit, Anchovies, and Garlic*

15.95

Soup of the Day

4.95

DESSERTS

Trio of Gelato or Sorbetto with Biscotti

7.00

Tiramisu

7.50

Fresh Peach Tart with Peach Sorbetto and Fig Syrup

7.50

BEVERAGES

Coffee	1.80
Espresso	2.50
Evian/Perrier, small	2.50
Latte	3.27
Old Dominion and Sierra Nevada	5.40
Moretti	5.75
Hot Tea	1.80
Cappuccino	3.27
Evian/Perrier, large	6.25
Juice	2.25
Fresh-Brewed Iced Tea	2.00
Bottled Soda	2.50

WINES

Sparkling Wines

Mionetto Prosecco 7.25/29.00

White Wines

Bottega Vinaia Pinot Grigio 7.25/29.00

Anselmi San Vincenzo Soave 6.96/27.50

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Dessert Wines

Michele Chiarlo Moscato 6.95/24.00

Red Wines

Melini Borghi d'Elsa Chianti 6.50/27.50

Santi Valpolicella 7.75/29.00

SPECIALTY DRINKS

Bellini 7.50

Titian 7.50

Giorgione 6.50

Sgroppino 7.50

