# IL VIAGGIO

**A culinary voyage through Italy's diverse regions—one plate at a time.**




Journey across Italy's renowned culinary regions, immersing yourself in a world of flavors and unparalleled service as you explore and savor the country's unique and traditional regional specialties.

COM_ILVIAGGIO_0126

Grab an accessible menu.

## "Antipasti" STARTERS

**HOUSE-MADE BURRATA** LOMBARDY
Heirloom tomatoes, Genovese pesto.

**PANZAROTTI** CAMPANIA
Golden brown pillow puffs, stuffed with sausage and pesto.

**FRITTO MISTO** CAMPANIA
Lightly battered, deep-fried shrimp, vegetables, calamari, garlic aioli.

**SUPPLI'AL TELEFONO** LAZIO
Crisp risotto croquette filled with mozzarella and marinara sauce.

**MOZZARELLA IN CARROZZA** CAMPANIA
Crispy fried mozzarella stuffed bread, pecorino, San Marzano tomato sauce.

**POLPO ALLA GRIGLIA** SICILY
Grilled octopus with artichoke, potato, olives, lemon pesto.

**SALUMI E FORMAGGI SAMPLER** LOMBARDY
An assortment of cold cuts and cheese
sopressata | piccante | salumeria | prosciutto | bel paese | Gorgonzola | Parmigiano – *serves two.* $ additional fee applies.

## "Zuppa / Insalate" SOUP & SALADS

**ZUPPA D'ORZO** LAZIO
Barley, vegetables, smoked ham, Parmesan.

**INSALATA CAESAR** LAZIO
Crisp romaine lettuce, Romano cheese, croûtons tossed in Caesar dressing.

**MISTICANZA SALAD** PIEDMONT
Baby greens, hazelnuts, shaved pecorino, prosecco vinaigrette.

## "Secondi" ENTRÉES

**PASTA ALLA GENOVESE** LIGURIA
Ziti, slow cooked onion, simmered beef rib, San Marzano tomato sauce.

**PAPPARDELLE AL CINGHIALE** TUSCANY
Ribbon pasta tossed with pork ragu, red wine marinade.

**CACCIUCCO CON POLENTA** CAMPANIA
Seafood stew with soft herbed polenta.

**JUMBO SHRIMP SCAMPI** VENETO
Garlic, peperoncino, pinot grigio, lemon risotto.

**SEA BASS** TUSCANY
Parmesan crust, borlotti bean stew, sauce verde, broccoli.

**CHICKEN SCARPARIELLO** SICILY
Cooked with garlic, peppers, Italian sausage, rosemary potatoes, white wine.

**STEAK PIZZAIOLA*** LAZIO
14 oz striploin, tomato sauce, olives, fingerling potatoes, roasted broccoli.

**GRANDE BRACIOLA DI MAIALE** SICILY
Grilled 14 oz Berkshire pork chop, cannellini bean stew.

## SIGNATURE "Favorito" ENTRÉES

**POLLO PARMIGIANA PIZZA** SICILY
Crispy chicken crust, tomato basil sauce, mozzarella, peperoncino flakes, Parmesan, honey-chilli dressing *serves two.*

**LOMBATA MILANESE** LOMBARDY
16 oz bone-in veal chop, thinly pounded, lightly breaded and pan-fried, served with mixed green salad.
$ additional fee applies.

**GRIGLIATA MISTA DI PESCE** SICILY
Lobster tails, scallops, sea bass, colossal shrimp, oysters, citrus butter, garlic ciabatta – *serves two*.
$ additional fee applies.

## "Dolce" DESSERTS

**CANNOLI SICILIANI DI RICOTTA** SICILY
Crunchy shells, ricotta cheese, marsala wine, chocolate chips.

**TORTA DELLA NONNA** TUSCANY
Classic custard tart, almond, lemon crust.

**TIRAMISU** VENETO
Espresso, mascarpone cream.

**MILE-HIGH GELATO PIE** TUSCANY
Salted caramel, mocha, toasted coconut, Chantilly cream

Please inform your server if you have any food allergies
**Public health advisory* - consuming raw or undercooked meats may increase your risk for food-borne illness, especially if you have certain medical condition