

An Italian Evening

at CURATE

PRIMI

CARPACCIO ~ 26

Thinly Sliced Raw Sirloin, Marinated Mushrooms, Shaved Grana Padano, Arugula, Basil Chiffonade

MISTO ~ 21

Prosciutto Wrapped Asparagus, Crostini, Salumi, Roasted Peppers, Taleggio, Fontina

GNOCCHI DI PATATE ALLA PIEMONTESE ~ 21

House Potato Gnocchi, Roasted Tomato, Sage, Parmigiano Reggiano

POLENTONI ~ 22

Grilled Green Polenta, Porcini Mushroom Ragu, Fontina Cheese

COZZE ALLA TARANTINA ~ 21

House Marinara, Parmesan, Parsley, Calabrian Chili



SECONDI

BRASATO ALLA BIRRA ~ 42

Beef Short Ribs Braised in Beer with Red Cabbage, Speck Ham, Whole Grain Spaetzle, Apple Horseradish Gremolata

COSTOLETTE AL FORMAGGIO 48

Grilled Veal Chop, Potato Wedges, Asparagus, Tomato ragu, Taleggio

RISOTTO ALLA PIEMONTESE ~ 38

Wild Mushroom Risotto, Asparagus, Spinach, Horseradish Apple Gremolata

RAVIOLI SALSICCIA E BROCCOLI ~ 34

Seasonal Vegetable, Arugula Basil Pesto, White Wine, Butter

CIOPPINO ~ 44

Littleneck Clams, P.E.I Mussels, Crab Meat, Calabrian Tomato Broth

DOLCI

TORTA DI MELE ~ 15

Apple Cake with Frangelico Gelato

ZEPPOLE DI RICOTTA ~ 15

Ricotta Dumplings with Strawberry Coulis

TORTA AL CIOCCOLATO ~ 15

Chocolate Cake with Hazelnut Chantilly

CANALETTO ~ *The Return of the Bucintoro at the Pier on the Day of the Ascension* (c.1738)

CALL 802.362.9100 FOR RESERVATIONS