



VIA VITE

\$46 | Dinner

First Course

Choice of one

Arugula Salad

beef bresaola carpaccio | toasted pine nuts |
lemon | Parmigiano Reggiano

Stracciatella Panzanella

heirloom tomatoes | cucumbers | housemade croutons |
shaved red onion Calabrian vinaigrette

Piquillo Peppers

olive oil whipped goat cheese | 50 yr aged balsamic |
roasted red pepper crema

Second Course

Choice of one

Agnolotti

filled with roasted garlic | parsnip | Gorgonzola
dolce crema | prosciutto crisps

Braised Short Rib Pappardelle

slow-braised short rib | Parmigiano Reggiano

Porcini Mushroom Risotto

wild mushrooms

Third Course

Choice of one

Chicken Parmigiana

chicken cutlet | mozzarella | tomato | arugula
& tomato salad

Faroe Islands Salmon*

roasted carrot puree | caramelized brussels sprouts |
frisée | truffle-brown butter-balsamic vinaigrette

Veal Scaloppine Al Marsala

glazed pearl onions | potato puree

Cocktail Specials

Petali \$16

Tito's | lavender | sage | peach | soda

Oro \$16

Bulleit | Montenegro | lemon | Angostura bitters



SCAN ME



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Cincinnati

Ategrity
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BIG ICE

Bob's Red Mill

BULLEIT
FRONTIER WHISKEY

M MIAMI
UNIVERSITY

Tito's



Cincinnati Children's
changing the outcome together

Party

Pillsbury

CHOCOFLAN

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VODKA
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