

CAMINO

R U S T I C M E D I T E R R A N E A N D I N I N G

1st course

minestra di fagioli / vegetable and bean soup w/ local pecorino and sweet herbs
beets salad / baby arugula, jerez vinegar, olive oil, basil, orange, manouri cheese
piquillo peppers / chevre stuffing, fennel marmalade, smokey vinaigrette
sea scallop / spice crust, wood roasted apple puree, pancetta vinaigrette
wood grilled spicy lamb sausage / green lentils, aioli, minty carrot pickle
baby squid a la plancha / white beans, herbs, watercress, lemon, olive oil

pasta course

homemade potato gnocchi / alla vodka
homemade orecchiette / local sweet sausage, rapini, ricotta
spaghettoni / langoustine lobster and basil
strozzapretti / mushroom "trifolati"

main course

wood grilled natural chicken breast / blond figs, prosciutto, rosemary, honey
wild Virginia rockfish / in a stew of baby squid, mussels, fennel, and celery
pork loin "porchetta style" / wood roasted, stuffed with wild fennel,
garlic and tender braised shoulder
vegetable ragout and braised cauliflower on silky polenta

small sweets available

beside Vinegar Hill Theatre

dinner wed - sun • starting at 5:30pm

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