THE GARDEN CAFÉ
AT THE NATIONAL GALLERY OF ART

Menu inspired by the exhibition Tintoretto: Artist of Renaissance Venice

STARTERS

CHEF-INSPIRED WEEKLY SOUP $7.50

CHEESE SAMPLER $18.75
gorgonzola, taleggio, asiago, quince paste, dried fruit, spiced nuts, focaccia crostini

GRILLED POLENTA AND CURED-FISH PLATTER $18.75
baccalà mantecato, salmon mousse, marinated white anchovies, Italian olives, pickled red onion, cornichon

SPRING PEA SALAD $14.50
pea tendrils, snow peas, pea shoots, frisée, shaved pecorino romano, breakfast radish, sherry vinaigrette

RADICCHIO SALAD $14.50
bosc pear, crumbled gorgonzola, arugula, walnuts, white balsamic vinaigrette

GRILLED OCTOPUS $16.50
cannellini bean salad, grilled radicchio, lemon oregano vinaigrette

THE GARDEN ENTRÉES

THREE-CHEESE RAVIOLI with sauce verde $23.50*
*please choose between chicken or salmon
shaved pecorino, garlic panko bread crumbs

OVEN-ROASTED CHICKEN PICCATA with lemon caper butter sauce $23.50
orecchiette salad, sopressata, broccoli rabe, wilted cherry tomatoes, shaved parmesan, pine nuts, lemon

GRILLED SALMON with tomato-citrus pine nut sauce $23.50
shaved cauliflower salad, plumed golden raisins, pistachios, chives, herb vinaigrette

CHEF’S WEEKLY FRITTATA SELECTION AVAILABLE AS A SUBSTITUTE FOR CHICKEN OR SALMON

DESSERTS $7.50

NGA MORELLO CHERRY TART – whipped ricotta, hazelnut crumble

ALMOND SHORT CAKE – balsamic macerated strawberries

TIRAMISU – espresso mascarpone, lady fingers, mini chocolate brownies

The Garden Café is managed by Constellation Culinary Group