

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