



A Summer Evening in Liguria

Via Vanti!

detail of painting by Tova Snyder

Liguria is a tiny region along the Mediterranean bordering Monaco and France's Cote Azure to the west, Piedmont to the north and Tuscany to the east. It is dotted with charming fishing villages set between the famous resort towns of Portofino and San Remo and the towns of the Cinque Terre.

Liguria's unique geography of mountains and sea produces a climate & landscape one would expect much further south with graceful palm trees and fragrant citrus groves. The land also produces the most flavorful basil, exceptional olive oil, and (due to the richness of algae and strong currents of the sea) the tastiest fish.

Most famous of the region's culinary masterpieces is pesto which will be a highlight of our

evening's meal along with a seafood stew infused with Ligurian olive oil. The wines of the area perfectly match its cuisine, with some vines grown within spray-shot of the crashing waves. The unique Pigato white wine, produced from the grape of the same name, along with the fruity Rossese di Dolceacqua will both flow freely throughout the meal.

Tova Snyder, international muralist and resident of both the Ligurian village of Pigna and Rye, New York (studio in Port Chester) will be in attendance to share stories of Ligurian village life. Tova's bold and vibrant *Roofscapes* series of original paintings grace the walls of *Via Vanti!* and are available for sale.

Join us for a exceptional evening of food, wine and culture!

ONE NIGHT ONLY: Sunday, June 26th at 6:30pm

Via Vanti! 2 Kirby Plaza, Mount Kisco, NY 10549
(at the Mount Kisco Train Station)

Price: 68 per person excluding tax and gratuity
Deposit of 50% required with reservation;
refundable up to 7 days before event

**Call us now
seating is limited!
914 666 6400**

*A Summer Evening
in Liguria*

Benvenuti!

Prosecco or Campari & Soda with assorted Piccoli Gusti

Primi

Assorted Pomodori (tomatoes) with Deconstructed Pesto Genevese

Red, Yellow & Zebra tomatoes, fresh basil, toasted pine nuts, shaved parmesan,
extra virgin Ligurian olive oil drizzle

Pasta

Peasant-style Gnocchi with Arugula Pesto

Giacomo's special rustic recipe with a zesty variation of the Genevese classic

Pesce

Ligurian Seafood Stew

Monkfish calamari, prawns, mussels & clams in a saffron broth infused with extra virgin
Ligurian olive oil served with herbed focaccia

Dolci

Dark Chocolate Gelato, Amarena Cherries with a Zabaglione crème



Vini

(free flowing throughout the evening)

Bianco: Pigato A Maccia, Liguria, 2009

Rosso: Rossese di Dolceacqua Superiore, Alta Via, Arcagna, Liguria, 2007