

# VIA

ITALIAN TABLE

## SUCKLING PIG DINNER

- The cost of the dinner is a minimum of \$650.  
That cost is before tax, gratuity of 20% and beverages.
- This four-course meal comfortably feeds 8 people. If you have any number of guests over 8, additional guests will be charged \$85.00 per head for food.
- A \$250 deposit is required at time of booking.
- Booking of the dinner must be at least two weeks in advance of the desired date
- Final head count is due one week prior to the event
- The menu is fixed and we do ask that guests refrain from ordering off of both the pig menu and our regular menu. That being said if there are young children or guests with food allergies, we will absolutely accommodate, we just would prefer to know ahead of the event
- We are happy to pair any wine or cocktails with the menu or guests are welcome to order beverages as they prefer off our drink menus and wine lists
- We will present the pig to the guests prior to the salad course in its entirety... plenty of time for pictures...and ultimately serve the carved and finished product after the salad course. It really is a spectacle that people love!
- Please inform us if a member of your party has any food allergies at time of booking
- Deposit is non-refundable if canceled within 7 days of the reservation

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## ITALIAN TABLE

*presents*

# WHOLE ROASTED PIG DINNER

## APPETIZERS

**Crispy Pork Meatballs**  
Agrodolce apricot glaze

**Smoked Pork Crostini**  
House smoked pork shoulder on grilled crostini with fresh ricotta cheese, pickled red onions and chives

## SALAD COURSE

**Chopped Antipasto Salad**  
Diced salami, ham, chicken, provolone, red peppers, feta, celery, black olives, capers, tomato, and red onion with Dijon vinaigrette

## MAIN COURSE

**Whole Suckling Pig**  
Stuffed with sweet sausage, pork belly, confit garlic, roasted tomatoes & fresh herbs

**Served with:**  
Garlic-herb and Taleggio Polenta  
Roasted Brussels Sprouts with Pancetta  
Duck Fat Roasted Potatoes

## DESSERT

**Vanilla Cannoli**  
Traditional vanilla cannoli garnished with chocolate chips and powdered sugar

