



Visit Orlando
MAGICAL DINING
Presented By ORLANDO HEALTH

3 COURSES
\$40

#MagicalDining

VINIA Wine & Kitchen

August 15 – September 30

Appetizers

Italian Starters with Crusty Bread GF

house marinated olives, pumpkin compote, grilled artichoke

Burrata Al Pesto Di Pomodori Secchi e Rucola GF V

burrata, sundried tomato pesto & arugula

Pão de Queijo Romeu & Julieta GF

Brazilian cheese bread & guava sauce

Provoleta with Pumpkin Compote GF V

baked smoked provolone, pumpkin jam & pickled onions

Empanada de Maiz y Calabacin VG

cream of sweet corn & zucchini homemade baked empanada + side seasonal salad

Empanada de Carne con Queso

beef & special mixed cheeses empanada + side seasonal salad

Main Course

Bacalhau ao Forno GF

roasted cod, honey butternut squash flan & lemon sage nage

Arrosto di Maiale with Zucca Al Cartoccio GF

slow roasted pork tenderloin, baked pumpkin with spices & zabaione Sauce

Arrosto di Zucca e Cavolfiore alla Crema e Tartufo GF VG

roasted pumpkin and cauliflower, "crescenza" cream & truffle

GF Gluten Free VG Vegan V Vegetarian

Dessert

Affogato GF VG V

vanilla gelato dosed with caramel espresso

Pot de Creme GF V

rich chocolate custard, crème chantilly & sea salt

Cremè Brullée Alla Zucca, Spezie e Castagne GF VG V

pumpkin cremè brullée, season spices & assorted nuts crumble

Upgrades & Enhancements

Entree upgrade: Rabo de Toro de Temporada: 24 hour braised oxtail au jus served over house made gnocchi +\$8

Dessert upgrade: make it a dessert duo, choose 2 desserts +\$6

3-Course wine pairings (2oz each course) +\$16

Charcuteries & fromages +\$14

Fromage +\$13

Artisanal vegan cheese board: selection of local artisanal vegan cheeses +\$15

Magical salad (trad. or plant-based): caldo-fredda pumpkin, wild mushrooms & mixed greens salad, cured yolk +\$13

Plant-based "escargot" a la bourguignonne: mushrooms, butternut squash, plantain, black figs & beurre persillé +\$12

Dietary symbols indicate a dish meets this preference or can be altered to meet guest's request. Please advise server of any food restrictions or allergies.



A portion of proceeds from each meal served during Visit Orlando's Magical Dining presented by Orlando Health will benefit the REED Charitable Foundation, working to end the literacy crisis by ensuring all children have access to reading instruction through educator training that's both affordable and accessible. **Scan to learn more.**

TAX AND GRATUITY IS NOT INCLUDED. PLEASE TIP BASED ON THE TOTAL MEAL VALUE.