

# Pompeii and the Roman Villa

ART AND CULTURE AROUND THE BAY OF NAPLES

East Building | October 19, 2008–March 22, 2009

Exquisite objects from the richly decorated villas along the shores of the Bay of Naples and from houses in the nearby towns of Pompeii and Herculaneum reveal the breadth and richness of cultural and artistic life, as well as the influence of classical Greece on Roman art and culture in this region.

Organized by the National Gallery of Art, Washington, in association with the Los Angeles County Museum of Art, with the cooperation of the Direzione Regionale per i Beni Culturali e Paesaggistici della Campania and the Soprintendenza Speciale per i Beni Archeologici di Napoli e Pompei.

The exhibition in Washington is made possible by The Exhibition Circle of the National Gallery of Art.

It is also made possible by Mr. and Mrs. Joe L. Allbritton.

Bank of America is proud to be the national sponsor.

The exhibition in Washington is also supported by The Charles Engelhard Foundation and by Mary and Michael Jaharis.

Additional funding in Washington is provided by Robert and Arlene Kogod, the John J. Medveckis Foundation, and the Malcolm Hewitt Wiener Foundation.

The exhibition is supported by an indemnity from the Federal Council on the Arts and the Humanities.

Both the National Gallery of Art and Restaurant Associates would like to thank the following chefs who contributed their recipes and time:

Chef Arturo Iengo of Ristorante Pascalucci in Benvenuto, Italy

Chef Fabio Salvatore of Café Milano in Washington, DC

Chef David Rogers of Restaurant Associates in Washington, DC

**FRONT** Pompeii, Villa of T. Siminius Stephanus, *Plato's Academy*, 1st century BC–1st century AD, mosaic, Soprintendenza Speciale per i Beni Archeologici di Napoli e Pompei, Museo Archeologico Nazionale di Napoli

# Garden Café Italia

National Gallery of Art | October 14, 2008–January 25, 2009



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## Buffet

19.25 per person

Fresh mozzarella, tomatoes, and basil

Arugula and radicchio lettuce, pine nuts,  
Parmigiano-Reggiano,  
and aged balsamic dressing

Roasted olives with  
orange zest and fresh herbs

Orecchiette Arrabiata  
with San Marzano tomatoes grown in the land  
surrounding Mount Vesuvius

Broccoli rabe with roasted garlic and pepperoncino

Grilled balsamic vegetables including eggplant,  
zucchini, yellow squash, and red peppers

Lemon chicken with roasted lemons, garlic,  
capers, and parsley

Tomato tart with leeks and Pecorino Romano cheese\*

Fresh berries with honey-scented mascarpone cheese

Focaccia and crispy bread sticks

Fresh oranges

## à la carte

### Braciolone alla Napoletana

Pork roulade with prosciutto, Parmesan, and parsley

Created by Chef Arturo Iengo

13.95

### Sformatino di Pasta

Timbale of pasta with eggplant and veal ragú

Created by Chef Fabio Salvatore

13.95

### Zuppa di Pesce

Seafood stew, clams, mussels, shrimp, calamari, and fish  
in a tomato-vegetable saffron broth\*

Created by Chef David Rogers

15.95

### Lasagna Tartufata ai Porcini

Baked mushroom lasagna

with fresh porcini mushrooms and truffle essence

Created by Chef David Rogers

12.95

## Dessert

Babà Cake

Created by Chef Arturo Iengo

6.95

Panna Cotta

Created by Chef Fabio Salvatore

6.00

Tiramisu

6.50

\* Signature dishes will be accompanied  
by a recipe card from your waiter.