

R I S T O R A N T E
TUSCANYSM

Amuse Your Senses 5 Course Dinner Menu

First Course

Amuse bouche

chefs surprise.

Rosa Regale, Vino Rosso Spumante

Second Course

Crespelle Mare e Monte

*Beggars purse filled with wild mushroom fricasee and prawns
micro greens, pea shoots and a balsamic mascarpone dressing.*

San Angelo, Pinot Grigio

Third Course

Zuppa di Zucca

*Roasted pumpkin soup with prosciutto wrapped scallop
Chile oil drizzle.*

Fontanelle, Chardonnay

Intermezzo

Sorbet di Limone

Lemon sorbet infused with cardamom, chocolate galette

Main Course

Ossito Bucco

Mini Osso Bucco, lentils, gremolata and goat cheese.

Rosso di Montalcino

Dessert

Napoleon di Mela

Apple raisin Napoleon, with mascarpone and a grappa Infused crème anglaise.

Florus, Moscato di Montalcino

\$75.00 per person