

R I S T O R A N T E
TUSCANY

Menu I

First Course

(choice of one)

Mozzarella alla Bocconcini

Fresh Mozzarella Cheese, Tomatoes, Basil & Olive

Zuppa Frantoiana

Minestrone Rustico

Main Course

(choice of one)

Pollo arrosto alla Fiorentina

Roast Chicken Stuffed with Spinach and Ricotta Cheese

Dentice con Lenticchi

Red Snapper Served with Lentils & Tomato Vinaigrette

Scallopine di Vitella

Veal Sautéed Scallopine & Mushrooms in a Marsala Wine Sauce

Dessert

Tiramisú

*Mascarpone Cream Dipped in Espresso Coffee
with Cantucci Cookies*

\$45.00 per person

R I S T O R A N T E
TUSCANY

Menu II

First Course

(choice of one)

Mazzolino di Asparagi con Zabaione al Pecorino

*Oven Baked Asparagus Wrapped in Prosciutto & Served with Pecorino Cheese
Zabaione*

Insalata e fiocchi con Pera e Gorgonzola

Pear and Gorgonzola Salad & Fioocchi Pasta

Second Course

Lasagna de Casa

Home Made Lasagna with Meat Ragu & Béchamel

Main Course

(choice of one)

Pollo arrosto alla Fiorentina

Roast Chicken Stuffed with Spinach and Ricotta Cheese

Filetto di bue con Gorgonzola e Salsa di Vin Santo

Filet Mignon stuffed with Gorgonzola Cheese in a Vin Santo Sauce

Lombata di Agnello alle Erbe

*Thyme & Fennel Crusted Rack of Lamb with a Bouquet of
Vegetables in Zinfandel Sauce*

Salmone Alla Balsamico

Sautéed Salmon on Caramelized Fennel & Asparagus

Dessert

Tiramisu

*Mascarpone Cream Dipped in Espresso Coffee
with Cantucci Cookies*

\$48.00 per person

R I S T O R A N T E
TUSCANY

Menu III

First Course

(choice of one)

Mazzolino di Asparagi con Zabaione al Pecorino

Oven Baked Asparagus Wrapped in Prosciutto Served with Pecorino Cheese Zabaione

Insalata e Ffiocchi con Pera e Gorgonzola

Pear and Gorgonzola Salad & Ffiocchi Pasta

Second Course

Risotto ai Funghi di Bosco

Wild Mushroom Risotto

Main Course

(choice of one)

Pollo arrosto alla Fiorentina

Roast Chicken Stuffed with Spinach & Ricotta Cheese

Filetto di bue con Gorgonzola e Salsa di vin Santo

Filet Mignon Stuffed with Gorgonzola Cheese in a Vin Santo Sauce

Lombata di Agnello alle Erbe

*Thyme & Fennel Crusted Rack of Lamb with a Bouquet of Vegetables in Zinfandel
Sauce*

Branzino alla Griglia

*Grilled Sea Bass on Soft Polenta with Sautéed Mushrooms
& a Lemon Vinaigrette*

Dessert

Crepes con Frutti di Bosco

Fresh Berries Crepes

\$52.00 per person