

R I S T O R A N T E  
TUSCANY

Menu I

***First Course***

*(choice of one)*

***Mozzarella alla caprese***

*Fresh Mozzarella Napoleón style*

***Zuppa Frantoiana***

*Minestrone Rustico*

***Main Course***

*(choice of one)*

***Pollo arrosto alla Fiorentina***

*Roast Chicken Stuffed with Spinach and Ricotta Cheese*

***Dentice alla livornese***

*Red Snapper Served with vegetable & livornese sauce*

***Scallopine di Vitella***

*Veal Sautéed Scallopine & Mushrooms in a Marsala Wine Sauce*

***Dessert***

***Tiramisu***

*Mascarpone Cream Dipped in Espresso Coffee  
with Cantucci Cookies*

*\$45.00 per person*

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Menu II

**First Course**

(choice of one)

**Mozzarella caprese**

*Napoleon Style Caprese*

**Insalata e fiocchi con Pera e Gorgonzola**

*Pear and Gorgonzola Salad & Fiochi Pasta*

**Second Course**

**Fettuccine Michelangelo**

*Home made fettuccine w Tuscan meat sauce mushrooms*

*& a touch cream*

**Main Course**

(choice of one)

**Pollo arrosto alla Fiorentina**

*Roast Chicken Stuffed with Spinach and Ricotta Cheese*

**Filetto di bue al Barolo**

*Grilled Filet Mignon with Barolo sauce*

**Lombata di Agnello alle Erbe**

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

**Salmone Al Balsamico**

*Sautéed Salmon on Caramelized Fennel & Asparagus*

**Dessert**

**Torta della nonna**

*Italian classic cream pay*

\$48.00 per person

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Menu III

**First Course**

*(choice of one)*

**Insalata Caprese**

*Napoleon style caprese*

**Fungí di Bosco**

*Fried polenta W wild mushrooms and spinach*

**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 al Barolo**

*Grilled Filet Mignon with Barolo sauce*

**Lombata di Agnello alle Erbe**

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

**Gnocchi di rucola con ragout di Branzino e Cozze**

*Arugola Gnocchi with sea bassmussels*

**Salmone in Padella**

*Seared salmon on caramelized Fennel & Asparagus W balsamic glaze*

**desert**

**Crepes con Frutti di Bosco**

*Fresh Berries Crepes*

*\$52.00 per person*