



MENU EFFECTIVE 12.21.09

TOSCANA

PRIVATE DINING

FOR LUNCHEONS OF UNDER 40 GUESTS

FOUR COURSE LUNCH FOR 40 GUESTS OR LESS \$100 PER PERSON

Antipasti: Your Choice of Two
Primi: Your Choice of One Primi
Secondi: Your Choice of Two
Dolci: Your Choice of Two

ALL MENUS INCLUDE THE CHEF'S SELECTION OF PASSED ASSAGGI

ANTIPASTI

Snipped **HERB & LETTUCE** Salad with Bellini Citronette
Roasted **AUTUMN VEGETABLES** with Robiola *Sformato* & Truffled Hazelnuts
LOBSTER SALAD *Fra Diavola* with Broccoli Rabe & Dried Orange

PRIMI

Handmade **ORECCHIETTE** with Lamb Sausage, Cherry Peppers & Broccoli Rabe
GARGANELLI Verdi *al Ragu Bolognese*
PASTA E FAGIOLI with Black Cabbage *Marmellata*

SECONDI

Wild Striped **BASS** with Late Harvest Radicchio, Pancetta, Bagna Cauda & Campari
Seared **DUCK** Breast with Apician Spices, Savor *alla Franciscana* & Lovage
Grilled **PORK** Chop *Ode to Emilia-Romagna* with Cardoon Crema & Lambrusco Conserva
Roasted **LAMB** Rack with *Salsa di Puttanesca* & Sautéed Basil
NEW YORK STRIP STEAK with Chicory Salad, Cesare's Beans & Tomato *Conserva*



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DOLCI

Chestnut Cake
Red Wine Plums, Crushed Chestnuts & Yogurt Gelato

Polenta Budino
Huckleberry Marmellata & Vanilla Gelato

Tartufo al Caffè
Dark Chocolate, Sant Eustachio Coffee & Cinnamon Croutons

Tiramisu
Mascarpone Cream, Espresso-Soaked Ladyfingers & Cocoa Powder

Barra di Gianduja
Chocolate Hazelnut Mousse Bar with Spicy Hazelnuts & Citrus Syrup

The following desserts are only available for groups of 30 people or fewer:

Butterscotch Semifreddo
Milk Jam, Crumbled Sbrisalona & Preserved Melon Agrumata

Ricotta Pine Nut Tortino
Ricotta Tart with Poached Amarena Cherries

Torta di Cioccolato
Chocolate Torte with Straciatella Gelato & Frangelico

Biscotti Assortiti
Your dessert will be accompanied by plates of miniature cookies and candies

Freshly Brewed Drip Coffee and Drip Decaffeinated Coffee