



MENU EFFECTIVE 12.21.09

TOSCANA

PRIVATE DINING

## FOR DINNERS OF UNDER 40 GUESTS

### FOUR COURSE DINNER FOR 40 GUESTS OR LESS \$150 PER PERSON

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

### SIX COURSE DINNER FOR 40 OR LESS \$175 PER PERSON

Antipasti: Your Choice of Two  
Primi: Your Choice of Two, Served Consecutively  
Secondi: Your Choice of Two  
Intermezzo: Served After Secondi; or Formaggi if selected  
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  
**GOOSE LIVER** *Spuma* with Black Fig Ragu, Almond Crostone & Arugula Flowers (+\$15pp)

### PRIMI

Handmade **ORECCHIETTE** with Lamb Sausage, Cherry Peppers & Broccoli Rabe  
**GARGANELLI** Verdi *al Ragu Bolognese*  
**PASTA E FAGIOLI** with Black Cabbage *Marmellata*  
Pumpkin **CAPPELLACCI** with Almond Milk, Black Truffles & Dried Sage  
**RISOTTO** with Vacca Rossa



MENU EFFECTIVE 12.21.09

TOSCANA

PRIVATE DINING

### SECONDI

Wild Striped **BASS** with Late Harvest Radicchio, Pancetta, Bagna Cauda & Campari  
Searred **DUCK** Breast with Apician Spices, Savor *alla Francese* & Lovage  
Grilled **PORK CHOP** *Ode to Emilia Romagna* with Sunchoke Crema & Lambrusco Conserva  
Roasted **LAMB** Rack with Tail Ragu *alla Puttanesca* & Sautéed Basil  
**NEW YORK STRIP STEAK** with Chicory Salad, Cesare's Beans & Tomato *Conserva*

The following item carries a \$25 additional charge per person

**VEAL CHOP** with Grilled Salsify, Cavolo Nero, Porcini Roast & Barolo Fondo

### INTERMEZZO

(With 6 Course Menus Only)

Granita del Giorno

**FORMAGGI** (\$15 additional charge per person)

A Selection of Artisanal Italian Cheeses

### 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 Sbrisolona & 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