

TOSCANO

TASTING MENU

First Course - Choice of one

Pretzel Calamari
Guinness honey mustard

Filet Mignon Eggroll
Creamed spinach puree, Rum Au Poive

House made Porcini Ravioli
Cognac truffle cream sauce

Tri-Color Roasted Beet Salad
Pistachio and mint, fresh whipped ricotta

Second Course - Choice of one

Parmesan Encrusted Chicken Breast
Stuffed with prosciutto and Fontina cheese, Peruvian red pepper sauce, eggplant puree

Grouper Francaise
Asparagus artichoke risotto, Meyer lemon champagne sauce

House made Gnocchi
Veal osso bucco ragu, fresh spring peas, mascarpone

House made Spinach Ravioli
Pan roasted scallop medallions, lemon honey pistachio sauce

Root Beer Pork Chop 14 oz
Pancetta and onion demi glace, roasted garlic mashed potato, butter braised hericot verts

Third Course - Choice of one

Traditional Cannoli
Fresh whipped cream and blueberries

Banana White Chocolate Bread Pudding
Rum caramel

Honey Ricotta Cheesecake
Champagne blackberry sauce

Affogato
Vanilla gelato, amaretto, toasted almonds, shot of espresso

32.99 per person