

TOSCANO

TASTING MENU

First Course - Choice of one

Cauliflower Fritti

Romesco and charred lemon

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

Mixed Baby Green Salad

Mixed fresh fruit, candied walnuts, gorgonzola, honey balsamic vinaigrette

Second Course - Choice of one

Parmesan Encrusted Chicken Breast

Stuffed with prosciutto, Fontina cheese, eggplant, chardonnay Peruvian red pepper sauce, basil whipped potatoes

Grouper Francaise

Asparagus artichoke risotto, Meyer lemon champagne sauce

House made Gnocchi

Veal osso bucco ragu, fresh spring peas, mascarpone

Risotto Pescatore

Mussels, clams, calamari, tomato, Calabrian chili, crispy rock shrimp

14 oz. Berkshire Root Beer Pork Chop

Pancetta and onion demi glace, sweet potato puree, vegetable of day

Third Course - Choice of one

Traditional Tiramisu

Fresh whipped cream and blueberries

Banana White Chocolate Bread Pudding

Rum caramel

Honey Ricotta Cheesecake

Champagne pine nut jam

Affogato

Vanilla gelato, amaretto, toasted almonds, shot of espresso

29 per person