

MENU

CAPRESE

slow-roasted tomatoes, mozzarella di bufala,
basil, extra virgin olive oil emulsion

La Scolca 'Etichetta Nera' Gavi dei Gavi DOCG
Piedmont, Italy

RISOTTO ALL'ARAGOSTA

carabinieri rice, lobster pieces, Italian parsley

Castello di Spessa Pinot Grigio
Friuli Isonzo, Italy

*GODMOTHER GIADA DE LAURENTIIS' BRANZINO POMEGRANATE

fennel-potato purée, braised fennel, potato spheres,
pomegranate gastrique & vinaigrette

Marchesi Antinori Villa Antinori Riserva
Chianti Classico DOCG, *Tuscany, Italy*

ROASTED HAND CARVED BEEF SHANK

sautéed spinach, creamy summer corn,
red wine reduction

Tenuta San Guido Sassicaia
DOC "Super Tuscan", Bolgheri, *Tuscany, Italy*

TOSCANA QUARTET

a selection of Toscana desserts

Cantina di Soave Le Poesie Recioto di Soave
Classico DOCG, *Veneto, Italy*

 lacto-ovo vegetarian

*Public Health Advisory: Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk for
foodborne illness, especially if you have certain medical conditions.

Toscana Chef Name Name
Toscana Sommelier Name Name