

MENU

CAPRESE

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

La Scolca Il Valentino, Gavi DOCG
Piedmont, Italy

RISOTTO ALL'ARAGOSTA

carnaroli rice, lobster pieces, Italian parsley

Azienda Agricola di Meo Greco di Tufo DOCG
Campania, Italy

*GODMOTHER GIADA DE LAURENTIIS' BRANZINO POMEGRANATE

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

Castello Banfi Rosso di Montalcino DOC
Tuscany, Italy

ROASTED HAND CARVED BEEF SHANK

sautéed spinach, creamy summer corn,
red wine reduction

Le Serre Nuove Dell'ornellaia, Bolgheri
Tuscany, Italy

TOSCANA QUARTET

a selection of Toscana desserts

Alfredo Prunotto Moscato D'asti DOCG
Piedmont, 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