

TOSCANO

TASTING MENU

First Course - Choice of one

Sweet and Sour Calamari

Crispy calamari tossed with sweet bell peppers, drizzled with yellow and red pepper aioli

Butternut Agnolotti

Crumbled amaretti, torn mozzarella, brown butter sage sauce

Bacon Steak

Beer cheddar fondue, arugula

Imported Buffalo Mozzarella and Heirloom Tomato Salad

Mixed Baby Green Salad

Apples, craisins, walnuts, grated goat cheese, honey maple, balsamic

Second Course - Choice of one

Chicken Savoy

24 hour marinated half chicken, slowly roasted and finished in a balsamic herb garlic. Au jus served on a cast iron plate, accompanied by roasted fingerling potato asparagus.

Shrimp Francaise

Pesto asparagus risotto, prosecco lemon sauce

Braised Beef Short Rib Ragu

House made tagliatelle, mushroom red wine au jus

Filet Medallions

House made potato gnocchi, porcini Marsala sauce, shaved Parmesan

14 oz. Premium Reserve Pork Chop

Root beer glazed, roasted asparagus, whipped chive potato, pancetta onion brown sugar Demi glace

Choice of Gelato of the Day

Cannoli

Sabayon

Affogato

Vanilla gelato, amaretto, toasted almonds, shot of espresso

29.99 per person