

TOSCANA

Menu della Cena | 4-17 Giugno, 2018

Zuppa e Antipasti

Pappa al Pomodoro 7.50/9.50

Tomato & bread soup with fresh basil, sage, onion & Tuscan extra-virgin olive oil (vegan)

- Vermentino-Viognier

Crespelle con Ricotta Spinaci 12.50

Homemade crespelle stuffed with organic spinach & ricotta cheese; baked in the oven with béchamel sauce, porcini mushrooms & pecorino Toscano cheese (vegetarian)

- Super Tuscan

Pecorino e Fave Fresche 9.95

Fava beans in the shell with pecorino Toscano cheese (vegetarian)

- Vermentino

Pasta e Risotto

Pappardelle d'Anatra 21.95

Fresh spinach pasta with ragu of roast duck, mixed mushrooms, tomatoes, herbs, Trebbiano wine & Grana Padano

- Brunello

Mezzelune Cacio e Pere 21.95

Half-moon ravioli filled with grilled pears, mozzarella & Grana Padano; topped with asparagus crescenza cream sauce & sprinkled with toasted walnuts (vegetarian)

- Vermentino

Risotto con Riduzione al Chianti 22.95

Beef tenderloin and porcini mushroom risotto with shallots, pecorino Toscano cheese & Chianti reduction

- Chianti

Secondi

Merluzzo alla Livornese 29.95

Baked cod fillet in Il Fornaio breadcrumb & basil crust, roasted with olives, capers & tomato sauce; served with sautéed vegetables & roasted Yukon Gold potatoes

- Vermentino-Viognier

Caciucco 30.95

Seafood soup with clams, mussels, cod fish, shrimp & calamari, served with Tuscan fettunta

- Vermentino

Bistecca alla Fiorentina * 41.95

22-oz grilled porterhouse prime steak served with uccelletta beans, sautéed vegetables & roasted Yukon Gold potatoes

- Brunello

Dolci

Tartufo al Cioccolato 10.95

Chocolate & Frangelico infused sponge cake with layered chocolate mousse, a truffle hazelnut praline center & crème anglaise

Vini

Vermentino-Viognier, Bruni 'Plinio', 2016

6 half glass 11 glass 16 quartino 42 bottle

Delicate aromas of wildflowers & pineapple with peach & a bitter almond finish

Vermentino, Campo alle Comete, 2016

8 half glass 15 glass 22 quartino 58 bottle

Intense aromatic notes of grapefruit & flowers, fresh & fruity with a mineral finish.

Chianti Classico Riserva, Lamole di Lamole, 2013

9 half glass 16 glass 24 quartino 62 bottle

Notes of iris, oregano & gun flint. Black cherry flavor, structured & savory.

Super Tuscan, Ornellaia 'Le Volte', 2015

10 half glass 18 glass 27 quartino 70 bottle

Jammy blackberry flavors. Notes of coffee, graphite, earth. Velvety & smooth.

Brunello di Montalcino, Podere Brizio, 2012

13 half glass 25 glass 37 quartino 98 bottle

Rich aromas & flavors of red fruits, spice, leather. Robust elegant tannins. Superb.