

Avvio

R I S T O R A N T E

CULINARY TOUR MENU | TUSCANY

THREE COURSES — \$40 / PERSON

wine pairings — additional \$19

A N T I P A S T I

{ choose one }

Pinot Grigio, Torre di Luna

FAGIOLE CON SALSICCIA

cannellini beans, italian sausage, roma tomatoes, herbs,
toasted garlic chili flake, crostini

PANZANELLA

heirloom cherry tomatoes, mozzarella, focaccia croutons, cucumber, red onion,
castelvetrano olives, basil, balsamic vinaigrette

E N T R E E

{ choose one }

Chianti Classic, Gagliole

CINGIALE CON PAPPARDELLE

slow braised wild boar ragu, pappardelle pasta, grana padana

CACCIUCCO

shrimp, calamari, cod, mussels, octopus, white wine plum tomato sauce, garlic toast

GNUDDI CON FUNGHI

ricotta dumplings, wild mushrooms, truffle parmesan cream sauce, sage oil

D E S S E R T

{ choose one }

Vinsanto, Falchini (Ruby)

CANTUCCINI

twice baked mini biscotti, butterscotch dipping sauce

CHOCOLATE TORTA DE CECCI

chocolate chickpea cake, powdered sugar, fresh berries