



TASTE OF TUSCANY

3 course experience

52 per person

choice of one starter, pasta and entrée

STARTER

Panzanella

tuscan bread salad, tomato, onion, arugula, pecorino

Pappa al Pomodoro

thick tomato 'soup', burrata, olive oil, garlic

Salumi

selection of three sliced cured meats, pickles

Grilled Asparagus

lemon, pinenuts, olive oil, parsley

PASTA

Pappardelle all'anatra

duck ragu, pappardelle, pecorino

Paglie e Fieno

spinach and egg tagliatelle, prosciutto, peas, cream, parmesan

Tortelli Mugellani

potato stuffed ravioli in meat ragu

Spaghetti Verdi

parsley, garlic, bread crumbs, parmesan

ENTRÉE

Beef

'peposo', tuscan style braised beef, polenta, parsley

Pacific Perch

green beans, almond, lemon

Pork

rolled pork belly, squash, pecorino

Lamb

roasted lamb chop, peas, mint, lamb jus

ADD-ONS

Salumi 12 Olives 9

House-baked Bread 5

DESSERT *add 9*

Massa Carrara

toasted, vanilla scented rice pudding

Chocolate Chestnut Cake

flourless chestnut cake, chantilly

Lemon Cake

semolina and almond cake with marinated citrus, chantilly

Executive Chef Jesse Zuber

prices exclude tax and gratuities. order cut-off time is 2pm for next-day collection.
menu may be subject to slight changes due to availability of fresh ingredients.