

# TOSCANA (5-COURSE DINNER) \$55.00\*

## ANTIPASTO

Served Family-style

### ANTIPASTO FREDDO

Fresh mozzarella, oven-roasted tomatoes, marinated fire-roasted red peppers, marinated mushrooms, artichoke and zucchini

### SALUMI DISPLAY

An assortment of cured Italian meats with Grana Padano and fig jam

### ANTIPASTO CALDO

Baked clams oreganato, mozzarella in carrozza, stuffed peppers alla Napolitana, shrimp oreganata and stuffed mushrooms Florentine

## PASTA

Your choice of one

#### GEMELLI ALLA AMATRICIANA

Twisted twin-tube pasta with sweet onions, guanciale, San Marzano tomatoes and basil

#### TORTELLONE DI TARTUFO

Ring-shaped pasta with Parmigiano Reggiano in a white truffle cream sauce

#### RIGATONI ALLA VODKA

Rigatoni pasta with sweet onions, prosciutto and peas in a pink vodka sauce

#### PENNE AL FILETTO DI POMODORO

Penne pasta with sweet onions, julienne prosciutto, tomato and basil

#### FUSILLI CON PESTO

Corkscrew-shaped pasta with pesto sauce

#### MEZZE RIGATONI

Small pasta tubes with tomatoes and peas

#### FIORETTE ALLA SICILIANO

With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

(Duet of pasta available at additional cost)

## ENTRÉES

Your choice of three

#### SCALOPPINE DI VITELLO SORRENTO

Thinly sliced veal with eggplant and mozzarella in a Marsala wine sauce

#### PETTI DI POLLO ALLO SPUMANTE

Sautéed chicken breast with artichokes, mushrooms and caperberries and roasted garlic in a Spumanti wine sauce

#### CATCH OF THE DAY

(TOSCANA-STYLE) herb breadcrumbs, tomato, olive oil  
(LIVORNESE-STYLE) capers, onions, tomatoes, olives

#### SEAFOOD TRIO

Shrimp, scallops and filet of sole prepared gratinati-style

#### SHRIMP GRATINAI

Garlic and herb-roasted jumbo shrimp gratinati in white wine and virgin olive oil

#### PETTI DI POLLO ALLA PRINCIPESSA

Sautéed chicken breast with asparagus, mozzarella and white mushrooms in a lemon sauce

#### COSTOLETTA DI MAIALE ALLA CAMPAGNOLA

Double-cut pork chop grilled to your liking and served with cherry peppers and Shiitake mushrooms

#### FILET OF SOLE OREGANATO

Herb breadcrumbs, tomatoes and olives

#### TRANCI DI SALMONE

Pan-seared North Atlantic Salmon with pignoli nuts, raisins and grape tomatoes with white balsamic vinegar and sweet honey

#### COSTOLETTA DI MAIALE ALLA ZINGARA

Breaded pork chop stuffed with prosciutto cotto, Fontina cheese with roasted garlic and mushrooms in a sweet vermouth sauce

(All entrées served with chef's selection of vegetables and starch of the day)

## CAFFE

COLOMBIAN COFFEE, TEA OR ESPRESSO

\*Plus Tax and Gratuity