

WINE DINNER

TOSCANA

Thursday November 17th, 6:30pm

Antipasto - Appetizer

*Bruschetta alla Toscana
Con mousse di ricotta fresca
In-house made crostini with garlic butter
and ricotta mousse
baked and topped with heirloom tomatoes*

Wine: Brezza Marina 2012

Primo - First Course

*Sogliola al pecorino toscano D.O.P. in salsa di limone
accompagnata da funghi, spinaci e cuori di carciofo
Fresh sole seared in a fresh herb
and pecorino Toscano D.O.P. batter
served with a lemon butter sauce
with spinach, mushrooms and artichoke hearts*

Wine: Seyval Blanc 2014

Secondo - Secondo Course

*Pappardelle fresche
al ragù di manzo e cinghiale
A Tuscan specialty;
Fresh Pappardelle pasta
in a traditional slow cooked beef
and wild boar ragù*

Wine: Stella 2015

Dolce - Dessert

*Crostata alla Senese
Con marmellata ai fichi
Fig jam filled Senese style pie*

Wine: Sogni d'Oro 2014

Substitutions and modifications politely declined