

Wine Dinner

TOSCANA

Thursday January 25th, 6:30pm

Antipasto - Appetizer

*Bruschetta alla toscana con pomodori freschi
e pecorino toscano D.O.P.*

Traditional bruschetta

Grilled Tuscan bread, marinated heirloom tomatoes,
fresh basil and Pecorino Toscano D.O.P.

Wine: Sangiovese 2016

Primo - First course

*Ravioli ripieni alla ricotta su ragu' di cinghiale
un classico toscano*

Homemade raviolis stuffed with seasoned ricotta cheese
topped with a classic wild boar ragu'

Wine: Stella 2016

Second - Second Course

*Cacciucco - tradizionale zuppa di pesce livornese
Cozze, gamberi, vongole, tonno e pescespada
con crostini all'aglio*

Cioppino - Traditional "Livornese" fish stew

Shrimp, mussels, clams, mahi-mahi & swordfish

Simmered with a Narcisi white wine, fennel & tomatoes
served with garlic toast

Wine: Brezza Marina 2013

Dolce - Dessert

*Cantucci al vin Santo (vidal blanc da vendemmia tardiva)
con crema alla ricotta aromatizzata all'arancia*

In-house made biscotti served to "soak" in our late harvest Sogni d'oro
served with an orange infused ricotta cheese cream

Wine: Sogni d'oro 2014

Substitutions and modifications politely declined