

CENA TOSCANA



ANTIPASTO DELLA CREDENZA

Florentine antipasti – calamari, marinated red peppers, wild mushrooms,
Prosciutto, bruschietta with cannellini beans



TRITTICO DI MINESTRE TOSCANE

Tortelloni al burro e salvia – ricotta tortelloni with butter and sage
Penne strascicate – pasta quills tossed with slow cooked Tuscan ragu
Imported Arborio risotto with shrimp and spinach



FILETTO ALLA ZINGARA

Tenderloin of beef roasted with red peppers, fresh mushrooms,
plum tomatoes and white truffles. Served with truffled polenta

OR

COSTOLETTE D'AGNELLO A SCOTTADITTO

Tuscan marinated lamb chops

OR

SPIEDINO DI MARE

Skewer of colossal shrimp, tri-colored peppers and onions

OR

POLLO BALSAMICO A MATTONE

Grilled brick pressed balsamic marinated chicken

OR

SCALLOPE DI VITELLA

Veal scallopine with assorted mushrooms

OR

BRANZINO SALTATO CON PATATE FARCITE

Sauteed filet of Rockfish with sliced herbed potatoes



I DOLCI DEI RICCHI

i Ricchi's homemade desserts

