TUSCAN COCKTAILS

GARDEN NEGRONI Beefeater Gin, Cocchi Americano, Thyme, Rosemary, Cynar	12
LA BOHÈME Don Julio Blanco, Galliano, Fresh Lime, Oregano	12
FIZZING THYME Beefeater Gin, Fresh Lime, Thyme, Demerara	12

TUSCAN EXCLUSIVES

STARTERS

ROASTED PUMPKIN SALAD

Burrata, Pistachios, Pecorino, balsamic, Herbs Focaccia

* CREAMY TUSCAN SHRIMP SOUP

Crispy Guanciale, Slow Roasted Sorrento Tomatoes, Toasted Basil Croutons

EGGPLANT CAPONATA BRUSCHETTA

Truffled Mascarpone, Toasted Pine Nuts, Basil

ENTRÉES

SLOW ROASTED HERBED TUSCAN PORK CHOP

San Marzano Tomatoes-Mozzarella Farro Stew, Broccolini, Sorrento Lemon Pork Jus

PAPPARDELLE ALLA VENEZIANA

Creamy Asiago Cheese Sauce, Roasted Chicken, Slow Roasted San Marzano Tomatoes, Black Olives

STROZZAPRETI CARBONARA* *

Guanciale, Egg, Parmesan, Black Pepper

TUSCAN EXCLUSIVES

CANNOLI

CANNOLI, RICOTTA CREAM, PISTACHIO, CANDIED ORANGES, CHOCOLATE CHIP, AMARENA SYRUP

CLASSICS

NEW YORK CHEESE CAKE

CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

APPLE PIE A LA MODE WITH VANILLA ICE CREAM

LOW FAT FROZEN YOGURT PLAIN OR PASSION FRUIT

ICE CREAM

VANILLA, STRAWBERRY, CHOCOLATE, BANANA-RUM

VANILLA ICE CREAM NO SUGAR ADDED

SORBET GREEN APPLE

WITH DARK GANACHE CRUNCHY LAYER OF WHITE CHOCOLATE AND PRALINE, TOPPED WITH CHOCOLATE MOUSSE; SERVED WITH SICINATEL SAUCE

"STICKY TOFFEE PUDDING"

BISCUIT CROUSTILLANT

WITH ROASTED PINEAPPLE, CARAMELIZED BANANA AND PUFFED GRAIN