

Menu Fisso Prix

Sunday - Thursday
Beginning the Week of 4/6
Featuring Tuscany

75.00 per person all inclusive
(excluding tax and gratuity)
Includes wine pairing



Appetizer

Choice of

House Made Wild Boar Sausage Served Over Sweet & Sour
Caramelized Onions, Sweet Baby Peas, Parmesan Crisp

🍷 Bolgheri Rosso IGT 'Di Vaira', Caccia Pallazzo 2020

Or

Tuscan Panzanella Salad - Tuscan Style Bread Salad, Tomatoes,
Celery, Red Onion, Artichoke Hearts, Kalamata Olives,
Butter Beans, Red Wine Vinaigrette Dressing

🍷 Vermentino DOC 'Tenuta Guado Al Tasso', Antinori 2023

Pasta

Choice of

House Made Veal Osso Buco Ravioli with a Porcini Mushroom
Broth Finished with Shaved Caciocavallo Cheese

🍷 Super Tuscan 'Modus' (Cabernet, Merlot, Sangiovese), Ruffino Estates 2020

Or

House Made Fettucini with a Summer Truffle Cream Sauce
Finished with an 18 Month Aged Parmigiano Reggiano

🍷 Vino Nobile Di Montepulciano DOCG 'Silineo', Fattoria Del Cerro 2020

Entree

Choice of

Roasted Wild Pheasant with Charred Fennel, Carrots, Fava Beans,
Guanciale, Finished with a Fig Reduction

🍷 Chianti Classico Riserva DOCG, Le Solive 2019

Or

Fresh Cod Loin with Potatoes, Sun Dried Datterini Tomatoes,
Black Olives, Capers

🍷 Vernaccia Di San Gimignano DOC, Cesani 2023

Or

*** Bistecca Alla Fiorentina*** \$50 Supplement

20oz Dry Aged Prime Porterhouse Rosemary, Sea Salt, Roasted
Potatoes, Broccoli Rabe

🍷 Brunello Di Montalcino DOCG, Villa Elena 2019

Dolce

Choice of

Panettone Bread Pudding

Or

Hazelnut Gelato Affogato Served with a Chocolate Biscotti

🍷 Vin Santo Del Chianti DOCG, Donatella Colombini 2009

