

Tuscany Night
Antipasti

Ribollita (v)

A classic Tuscan White beans, mix vegetables & day-old bread

Fegatini di pollo

Traditional chicken liver patè with capers & anchovies, toasted bread

Capesante alla Toscana

Pan-seared king scallops with pancetta & aromatic bread crumbs

Insalata Panzanella

Mixed datterini tomato, black olives, baby shallot, mozzarella & Italian vinaigrette

Secondi

Pollo alla cacciatora

Pan-roasted chicken supreme, tomato, black olives, garlic & herbs with roasted new potatoes

Bistecca Fiorentina

28oz T-bone steak, rocket, cherry tomatoes & parmesan salad with chips

Cacciucco alla Livornese

Traditional fisher man's stew with red gunard, baby squid, mussels, prawns & clams

Pappardelle al tartufo (v)

Fresh egg pappardelle pasta, garlic, butter & black truffle

Pecorino Toscano D.O.P

Pecorino Toscano DOP is the original "hand cheese" first produced by Roman

Cantucci e Vin Santo

Prato almond biscuit served with "Holy wine" from white grape varieties Trebbiano & Malvasia

Enjoy a Tuscany night with our wine pairings

Subject some change