

TOSCANA

— NORTHERN ITALIAN GRILL —

Appetizers

CHEESE PUFFS

made with gorgonzola and fresh pears,
served with a brandy cream sauce

LITTLE NECK CLAMS

spicy white sauce with sauteed
garlic, white wine and olive oil

Entrees

BARRAMUNDI

pan seared over risotto and vegetables
with a honey and white balsamic glaze

FRESH PAPPARDELLE

black garlic, pickled shallots and capers tossed
with chunks of fresh mozzarella

GNOCCHI GENOVESE

pan fried with tomatoes over a chicken
cutlet with a pesto and asiago cream sauce