

**RISTORANTE TOSCA
LUNCH MENU – MARCH 2017**

SALAD - APPETIZER

- Burrata** – Burrata cheese, sunchoke puree, butter lettuce, basil, sea salt 16
- Radicchio e Gorgonzola** – Radicchio, gorgonzola and mascarpone cheese, poached bosc pear, candied walnuts 13
- Rucola Stagionale** – Arugula salad, fall vegetables, lemon dressing, grated pecorino 14
- Granchio** – House made crab cake, yellow soft polenta, crunchy kale, salmoriglio 16
- Prosciutto** – 18 month-aged prosciutto, red cow parmesan cheese, aged balsamic 16
- Gamberi** – Poached shrimp, chickpeas, buttermilk dressing, shaved root vegetables 16
- Branzino** – Branzino tartar, fresh mint, cucumbers, salsify coins, lemon-yuzu dressing 17

SOUP - PASTA

- Zuppa** – Cauliflower and green apple soup with olive oil poached shrimp and croutons 13
- Chitarra Integrale** – Whole wheat square spaghetti, cherry tomatoes, basil, tomato sauce 18
- Taglierini** – Black ink noodles, lobster ragu, bottarga, lobster sauce, sunchoke 26
- Gnocchi** – Ricotta dumplings with wild boar ragu, aged parmesan cheese and shaved artichokes 25
- Mezzelune** – Half moon shaped ravioli filled with robiola cheese, chives and black truffle, mixed wild mushroom sauce and black truffle 24
- Pappardelle** – Fresh thick noodles, hickory Farm rabbit ragu, white wine sauce, fresh thyme, olive oil 24

(Our fresh pasta is house made daily)

MAIN COURSE

Risotto – Acquerello rice, taleggio cheese, gorgonzola, aged parmesan cheese, parsnips, butternut squash ragu and 12 year-aged balsamic 28

Pollo alla Milanese – Milanese style breaded chicken cutlet with arugula, oven dried tomatoes and shaved parmesan cheese 24

Anatra – Moulard duck breast with braised farro, mixed wild mushrooms, parsnip puree, tomato jam, red wine reduction 29

Spigola Nera – Wild black bass, salisify puree, sauteed matsutake mushrooms, salmoriglio 29

Tonno – Seared tuna, sautéed beets, chestnuts, fennel-orange salad 29

Pesce alla Griglia – Selections of daily available grilled fish, served with organic vegetables 29

MENU DEL PRANZO 40

Lunch pre-set Menu

(All dishes available a la Carte)

Ravioli del Plin – 24 hour braised short rib ravioli, red wine brasato sauce, parmesan cheese, aromatic oil 24

Manzo – Grilled beef tenderloin, asparagus, brussels sprouts leaves, barolo wine sauce, sea salt 29

Tosca's Tiramisu – Served in a glass; mascarpone cream, coffee-soaked sponge cake and chocolate chips – topped with warm marsala zabaglione 12