

**RISTORANTE TOSCA  
LUNCH MENU – SUMMER 2017**

**SALAD - APPETIZER**

**Burrata** – Burrata cheese, corn puree, red amaranth microgreens, basil, sea salt 16

**Radicchio e Gorgonzola** – Radicchio, gorgonzola and mascarpone cheese,  
poached bosc pear, candied walnuts 13

**Rucola Stagionale** – Arugula salad, green peas, fava beans, shaved fennel,  
grape tomatoes, grated pecorino cheese 14

**Cappesante** – Seared scallops, lobster bisque, lobster ragu, morel mushrooms, fava beans 17

**Prosciutto** – 18 month-aged prosciutto, red cow parmesan cheese, aged balsamic 16

**Tonno** – Tuna carpaccio, persimmon vinaigrette, hearts of palm, radish, oranges, Ossetra caviar 18

**SOUP - PASTA**

**Zuppa** – Chilled yellow tomato soup, calamari salad, chantarelle mushrooms, green peas 13

**Chitarra Integrale** – Whole wheat square spaghetti, cherry tomatoes, basil, tomato sauce 18

**Taglierini** – Black ink noodles, lobster ragu, bottarga, lobster sauce, sunchokes 26

**Trenette** – Jagged pappardelle, Ligurian basil pesto, marble potatoes, pine nuts 26

**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, goat cheese, spring garlic, squash blossoms, polenta-cruste fried softshell crab 30

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

**Maiale** - Iberico pork loin, herb crusted, served with piquillo pepper puree, fennel salad, shaved watermelon radish, pickled blackberries 28

**Salmone** – Wild Alaskan salmon, braised corn, sauteed peaches, corn puree 30

**Ippoglosso** - Pan-seared Alaskan halibut, braised escarole, asparagus, cerignola olive ragu 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 prime New York strip, asparagus, ramps, 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