

TOSCA TO GO! DELIVERY AND PICK UP MENU (SPECIALLY PRICED WINES ARE ALSO AVAIABLE)

SEPTEMBER 2020

APPETIZER

**POMODORINI & MELONE 14**

Heirloom cherry tomatoes, melon, burrata stracciatella, charred cucumber, apple vinaigrette

**ESTIVA 13**

Frilly mustard and frisee salad, grilled peaches, toasted almonds, citrus vinaigrette

**ZUPPA DI MAIS 13**

Chilled corn soup, Maine lobster, mint, black truffle, brown butter-espelette popcorn

**CAPELANTE 15**

Seared scallops, green asparagus, white balsamic pickled heirloom carrots and radish, squid ink & sea urchin sauce, nasturtium

**POLPO 15**

Octopus salad, calamari, potatoes, romesco, micro parsley, caper vinaigrette

PASTA – RISOTTO (PASTA IS HANDMADE DAILY)

**RAVIOLI DEL PLIN 21**

braised short rib ravioli

**PICI SENESI 21**

Wild mushroom “Bolognese”, black truffle

**RISOTTO 24**

Smoked jumbo lump crab, green peas, crème fraiche, black garlic oil

MAIN COURSE

**FILETTO (The Chef suggests medium rare, please specify if you would like another temperature) 40**

Beef tenderloin, grilled romaine, chive sour cream, urfa pepper, red wine sauce

**AGNELLO (please specify temperature) 40**

Rack of lamb, summer herbs & pecorino crust, hay and lamb jus, Cipollini onions, green chick pea-garlic puree

**QUAGLIA 30**

Roasted quail, stuffed with pork sausage, figs and foie gras, green farro, foie gras-marsala sauce

**IPPOGLOSSO 32**

Halibut, Shaved summer squash salad, spiced pumpkin seeds, lemon verbena spuma, pickled plum

SIDES 7

**SUMMER SUCCOTASH-** baby squash, charred corn, peas, asparagus, confit cherry tomatoes

**CAROTINE –** roasted heirloom carrots, black pepper ricotta, caraway/honey, pomegranate

**All desserts are \$10**

**TIRAMISU-** mascarpone cream, espresso sponge cake

**PEACH COBBLER-** black rock orchard yellow peaches, spiced oat crumble

**PANZANELLA DOLCE-** seasonal fruit salad, butter toasted brioche, prosecco, micro mint

