

est. 2014

PORCHETTA TOSCANA

Italian Menu

Salad

- Seasonal market salad
- Burrata salad (seasonal): heirloom tomatoes, burrata cheese, balsamic
 - Butter lettuce, pears, cranberry, pecorino
 - Arugula, Parmigiano, grapes , toasted almonds
- Spinach, strawberry, Gorgonzola, caramelized onions, balsamic glaze

Appetizers

- Bruschetta
- Baked fennel
- Antipasto misto (charcuterie board
 - Prosciutto e melone
 - Cheese and fruit
- Carpaccio di bresaola, arugula, parmigiano, evoo, lemon, capers

Pastas (homemade)

- gnocchi
- Gnudi (spinach and ricotta)
- Ravioli
- Pappardelle
- Tagliatelle
- Lasagna (available meat, fish or vegetarian)

Sauces

- Amatriciana (tomatoes sauce, pancetta, onions, chili flakes)
 - San marzano (tomatoes, garlic, basil)
- Pesto (basil, pine nuts, evoo, parmigiano)
- Salmone (fresh salmon with cream sauce)
 - Bolognese (5 Hr braised beef ragu)
 - Eggplant parmigiana
- Baked pasta (tomatoes, olives, mozzarella, basil)

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Entrees

Beef and poultry

- Porchetta (Tuscan style roasted pork)
- Polpetta (beef meatball in tomato sauce)
 - Prime rib
- Filet mignon with peppercorn sauce
- Bone in pork rack with fresh herbs
- Roasted chicken with Meyer lemon and rosemary
- Chicken cacciatore, tomatoes sauce, olives, potatoes
 - Chicken Marsala with mushroom
- Saltimbocca with prosciutto and provolone
- Chicken Milanese (breaded chicken) with arugula and cherry tomatoes
 - Filet mignon truffle and mushroom
 - Rib eye steak with salsa verde
 - T bone steak Fiorentina
 - Bone in rib-eye with garlic and herbs
 - Beef Wellington
- Whole tenderloin with mushroom trifolati

Seafood

- Shrimp spiedini (skewers)
- Cacciucco (Tuscan inspired seafood stew)
- Wild king salmon with butter, Meyers lemon dill
- Shrimp Aqua pazza, cherry tomatoes, onions, white wine, arugula
 - Chilean seabass with butter beans, micro greens
- Halibut livornese, poached in San marzano tomatoes, olives, oregano, garlic
 - Petrale sole with lemons and capers
- Halibut al cartoccio halibut poached with fresh herbs in parchment paper

Sides

Grilled vegetables, stuffed peppers, marinated eggplant, mashed potatoes, sautéed mushroom, butter and thyme carrots, brussels sprouts and butternut squash