

## menu options

### "evening in Tuscany"

#### mains

#### pollo arosto en vino e crema basilico

roasted chicken in white wine basil cream sauce

#### polpette pomodoro

beef & pork + parmesan blend meatballs in fresh and bright chunky tomato sauce

#### ragu di funghi

mushroom blend in light red wine plant-based sauce

#### recommended accoutrement

#### polenta frita

polenta medallions fried in olive oil + butter  
perfect accompaniment for any of the sauces above

#### pappardelle all'uovo

rich egg pasta finished w high quality evoo

#### arrostire zucca i peperoni dolci

roasted zucchini and sweet peppers – very herbaceous

#### finnocchio e rucola

roasted fennel and shallots blended w sauteed arugula

\*\*\* a protein can be replaced w a fish or seafood option for addtl \$2 per person.  
seafood and fish can be added in addition to included proteins for \$7 per person

\*\*\* addtl accoutrement can be added for a fee