



BLUE TUSCAN
ERBE E SAPORI

RESTAURANT AND WINE BAR

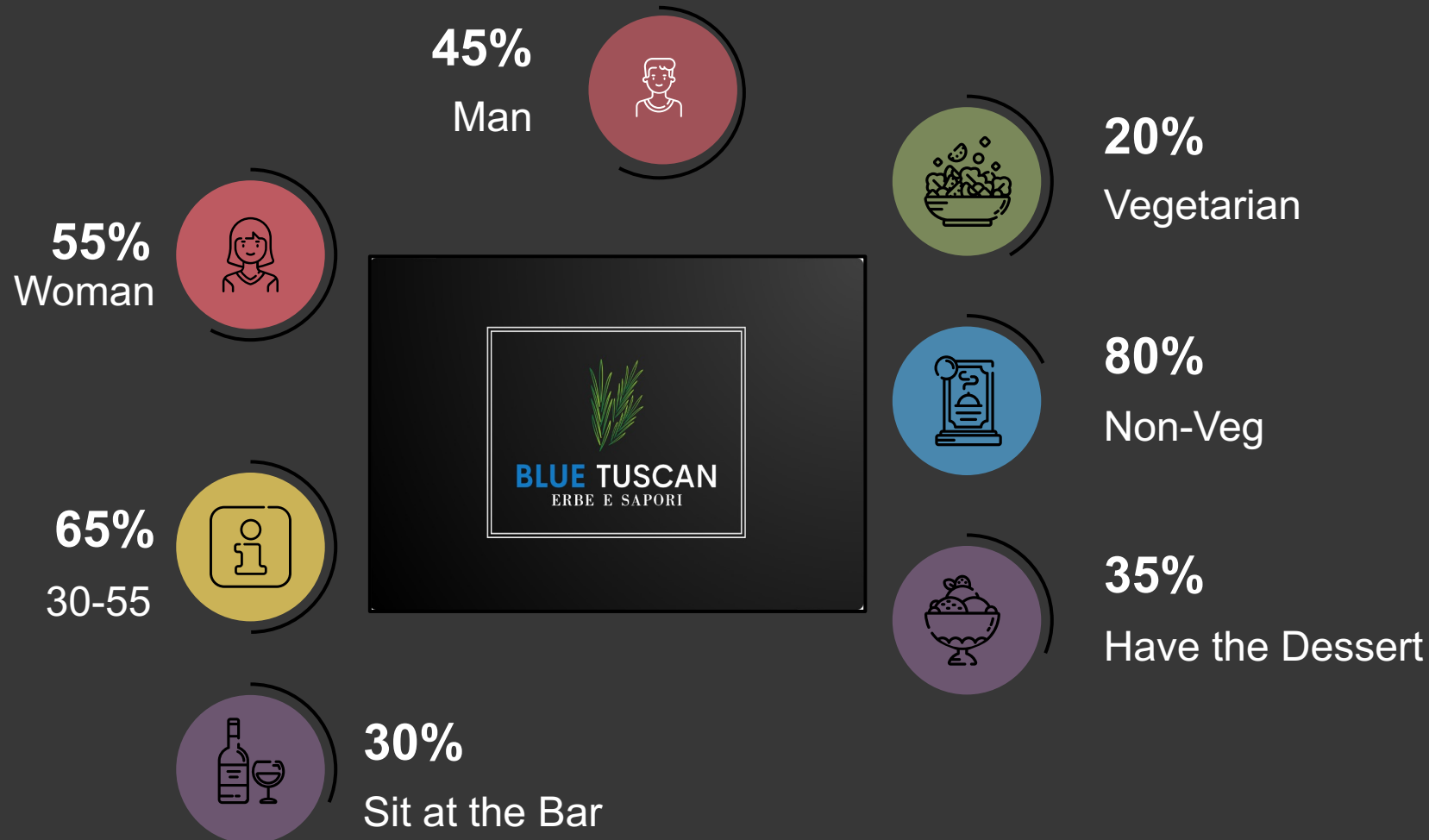


The Restaurant Blue Tuscan was born in 2023 from the strong desire to promote the benefits of Rosemary and communicate the secrets of Acciaroli, a town where people live longer.

All our dishes are made traditionally, and our recipes have been passed over 5 generations.



Target Customers



Fine Dinning Restaurant –
Targeting people who are looking
for:

- Reason to celebrate
- Excellent Food
- Memorable Experiences
- Bragging Rights

Dimensions

Location: Rome, Italy

Area: 156.36 m²

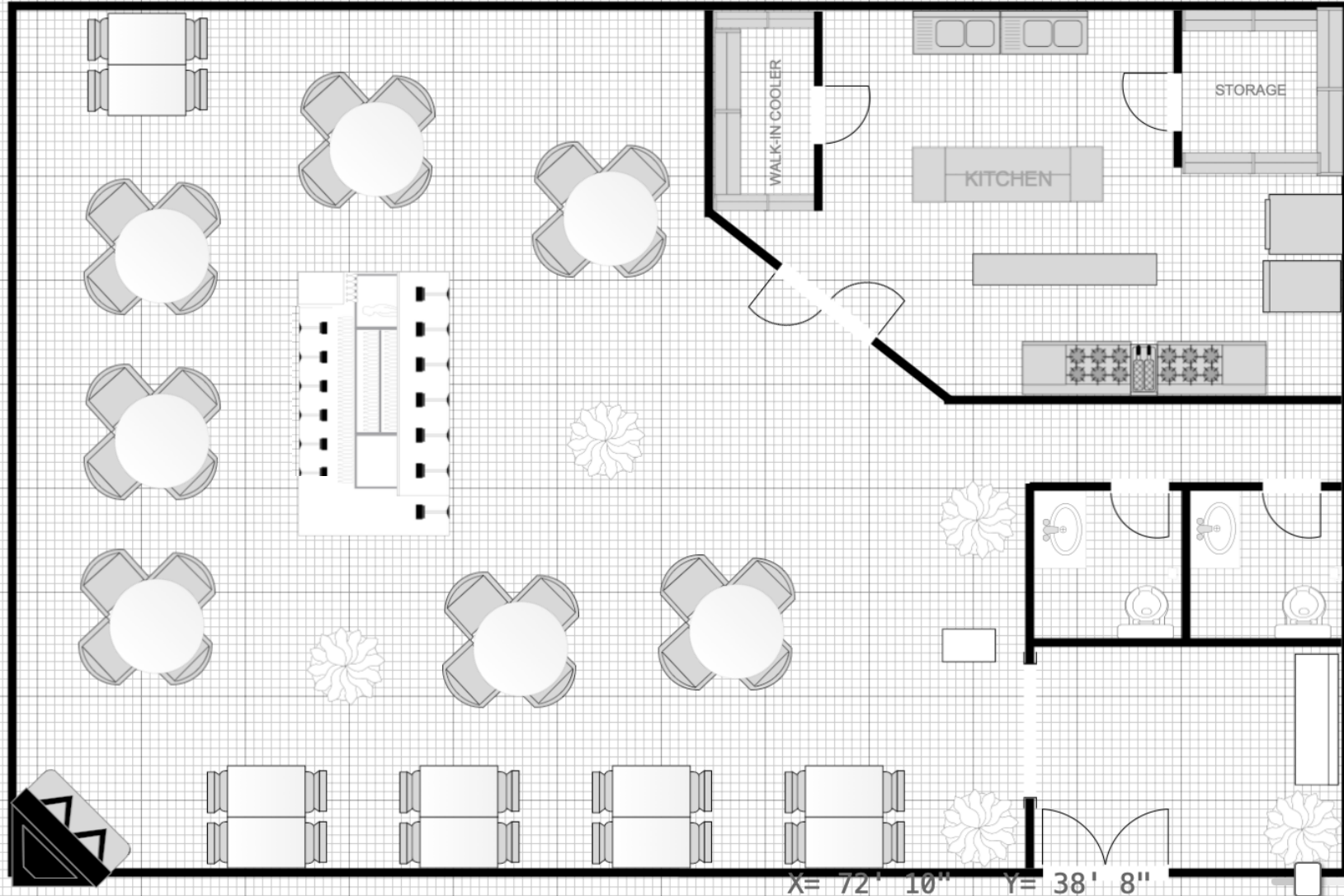
Length: 33 ft

Width: 51 ft

Project year: 2023

Designer: Naima Shabab

Architect: Naima Shabab

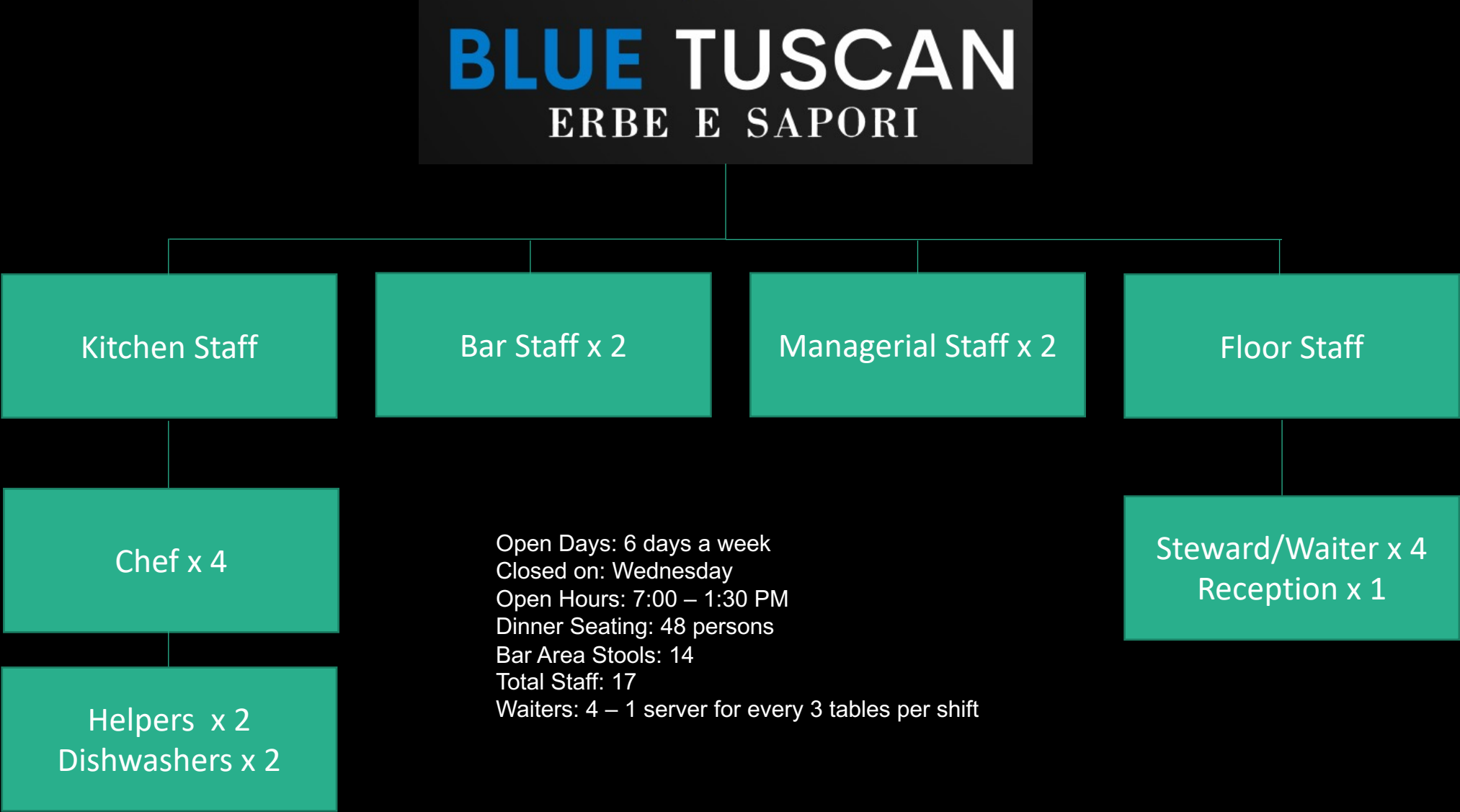


Authentic Italian Cuisine

Rome, Italy

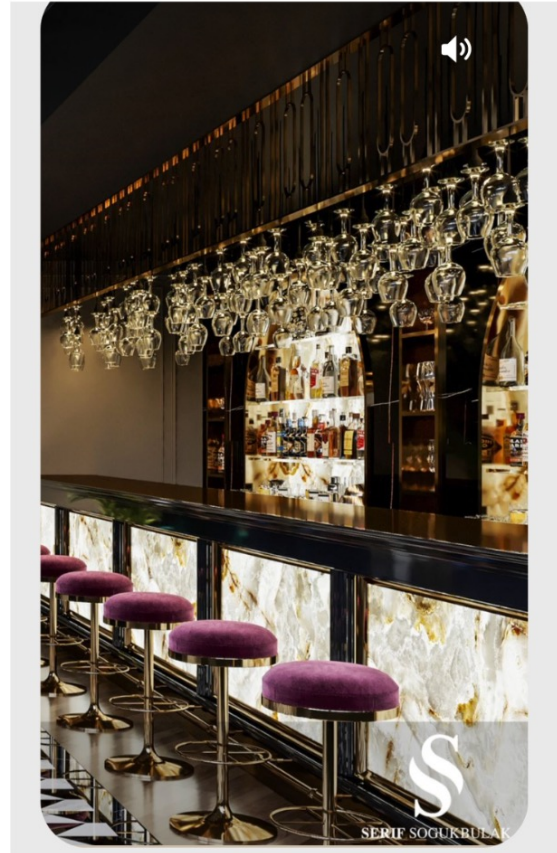
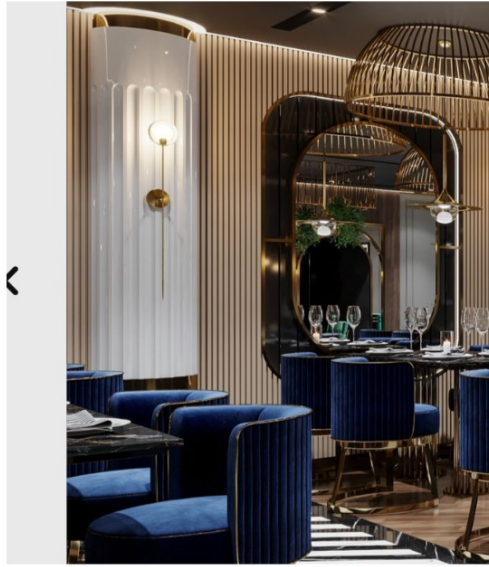


Restaurant Staff Structure





Architecture Style



Architecture Style



Menù

MENÙ

ANTIPASTI

BOCCONCINI BITES €12.00

Di Mozzarella Al Rosmarino

CAMEMBER AL FORNO €16.00

Con Fichi E Aceto Balsamico

ANANAS, SPIEDINI DI €14.00

PROSCIUTTO
con bocconcini e rosmarino



PRIMI PIATTI

PASTA AL BURRO AL MIELE DI €18.00
ROSMARINO

con funghi croccanti e parmigiano

PASTA CREMOSA DI CECI AL €14.00
ROSMARINO

con semi di finocchio tostati e pepe rosa

PENNE PASTA CON CREMA AL €16.00
LIMONE E ROSMARINO

con formaggio di capra



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MENÙ

SECONDI PIATTI

COSTINE DI MAIALE ARROSTO □□□€22.00
CON SPEZIE

e salsa alle erbe verdi al rosmarino all'aglio

BISTECCA CON L'OSSO €26.00

Con Aglio Schiacciato E Burro Al Rosmarino

INVOLTINI DI POLLO €22.00

con cheddar, noci e rosmarino

PESCE IN CROSTA DI €24.00
PARMIGIANO E ROSMARINO



DOLCI

TORTA DI FORMAGGIO €9.00

con capra al limone e caramello al rosmarino

MOUSSE DI PERE €9.00

Con Salsa Di Cioccolato Al Rosmarino

CROSTATE DI MOUSSE €10.00

fichi e mascarpone



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MIXES

GIN RICKEY Dry gin, lime juice, club soda and Rosemary	€ 12.00
OLD FASHIONED Bourbon, Rosemary, sugar cube, club soda	€ 14.00
SIDECAR Cognac, orange liqueur, lemon juice	€ 12.00
HIGHBALL Whiskey, club soda	€ 12.50
SOUTHSIDE FIZZ Gin, lime juice, simple syrup, Rosemary	€ 10.00
THE BEE'S KNEES Gin, honey, fresh lemon juice	€ 11.00

WHITE WINE

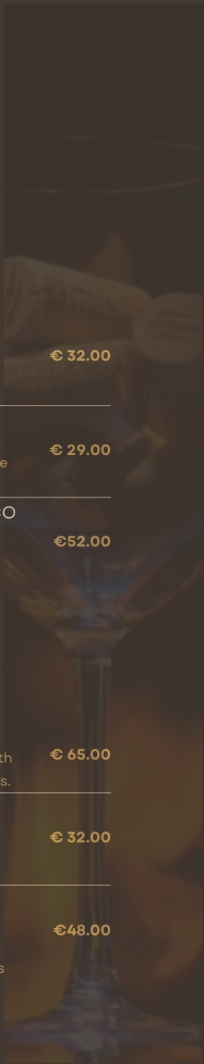
BRAMITO UMBRIA CASTELLO DELLA SALA 2015 Notes of citrus, gooseberry, mint	€ 32.00
2PINOT GRIGIO BARONE FINI ITALY Hints of cassis, cherries, vanilla, coffee	€ 29.00
CHATEAU GABARON 2013 FRANCE Aroma of strawberries and blueberries	€29.00

RED WINE

RUBIZZO ROCCA DELLE MACIE 2014 Notes of intense bouquet of ripe red fruits	€ 32.00
PINOT NERO ASTORIA 2014 Hints of cassis, cherries, vanilla, coffee	€ 29.00
CASTELLARE CHIANTI CLASSICO 2014 Notes of Dried strawberries, red and black plums	€52.00

SPARKLING

CHAMPAGNE MOET Distinguished by a bright fruitiness with notes of green apple and white flowers.	€ 65.00
RIALTO PROSECCO lightly floral aromas and attractive fruit flavours	€ 32.00
LOUIS ROEDERER BRUT COLLECTION - CHAMPACNE. FRANCE Aroma of strawberries and blueberries	€48.00



Suppliers

We choose our suppliers with great care and select, from small and medium-sized enterprises in our region (Lazio and Campania), quality raw materials, favoring **organic**, seasonal **ingredients**, respecting the environment, coming from a sustainable and ethical production chain.

Types of Suppliers:

- Food
- Equipment
- Technology
- Laundry
- Repair

We will use our suppliers in Acciaroli for Rosemary (since we have our own estate which grows it) and use CHOCO as our main suppliers for all other ingredients.

Kitchen Management



Applied Cooking Techniques

- Blanching to produces tender yet crisp vegetables, with their color and much of their nutrients still intact.
- Grilling for Chicken, Steak and Fish.



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