



"A Night in Tuscany"

Chef Giuseppe now celebrates the bounty of Tuscany
Taste the ancient artisan tradition & specialties of this
region showcasing delicate presentations of what was
once known as the food of peasants ... Tuscan style!

A suggestion of Prosecco to stimulate the appetite

**An array of Antipasti ... regional cheeses, and cured meats,
Accompanied by traditional flatbreads
And butlered hors d'oeuvres**

Classical Panzanella Salad

**Giardiniera baby greens wrapped in cucumber ring tear drop tomatoes,
Buffalo pearl bocconcini, three herb crostini,
first pressed olive oil, Cavedoni balsamic reduction
and a dash of black truffle salt served in a Grano Padano nest**

Papardelle Firenze

**Porcini mushrooms, wild boar, splashed with Brunello di Montalcino tossed with
rough cut egg noodles and sautéed with Neapolitan San Marzano tomatoes**

Citrus Sorbet

**Served in a martini glass as an intermezzo
to refresh the senses of the palate ... Icy cold and fragrant accented by freshly
squeezed citrus juices**

Filetto Di Manzo

**Center cut beef tenderloin wrapped with prosciutto ... served alongside rosemary
fingerling potatoes, organic glazed baby carrot battons, mini grilled zucchini, and
drizzled with Montesodi ruby red wine demi-glaze**

Tiramisu

**A three layer trifle of lavazza espresso soaked savoiardi biscuits, mascarpone
cream, infused warm rum centered and lightly dusted baci chocolate garnished with
fresh raspberries and mint leaves**

**A suggestion of Sambuca or Limoncello served as a digestive with coffee and tea
service to end this seven course dinner**

**For more info or booking contact
www.personalchefgiuseppe.com**