



A TUSCAN STEAKHOUSE
"POP-UP" EXPERIENCE

MENU BY CHEF
MICHEAL SCARCELLI,
MODERN ALUMNI &
CURRENT CHEF OF LUSI

MODERN STEAK
THURSDAY TO SUNDAY
SEPTEMBER 2025

WELCOME APERITIVO - CROSTINO TOSCANO

Grilled Tuscan Bread, Whipped Chicken Liver Pâté, Sea Salt, Evoo.

ANTIPASTO - SALUMI E FORMAGGI TOSCANI

Prosciutto Di Parma, Finocchiona, & Pecorino, Fig, Crostini.

Wine Pairing: Bizzarria Rosso Toscana IGT (Chilled Red)

INSALATA - PANZANELLA DI FINE ESTATE

Heirloom Tomatoes, Cucumber, Celery Leaf, Mint, Pink Peppercorns,
Toasted Sourdough, Roasted Shallot-garlic Vinaigrette.

Wine Pairing: Aia Vecchia Vermentino Toscana IGT

PASTA - PAPPARDELLE AL RAGÙ DI CINGHIALE / MANZO

Slow-braised Wild Boar Ragù or Beef Ragù, Pecorino Toscano.

Wine Pairing: Mazzei Fonterutoli, Chianti Classico DOCG

CARNE - "BISTECCA for 2"

Florentine Style, Modern Benchmark AB Prime Grade Bone-in Ribeye, Rosemary
& Lemon Compound Butter. Arugula & Cherry Tomato Insalata & Fagioli All'uccelletto.

Wine Pairing: Valdicava Rosso Di Montalcino

FORMAGGIO - RICOTTA MONTATA & PEACH AGRODOLCE

Whipped Ricotta, Peach Agrodolce, Crispy Basil, Cracked Black Pepper.

Wine Pairing: Il Borro Borrigiano IGT Toscana

DOLCE - TORTA DI CIOCCOLATO FONDENTE

Flourless Dark Chocolate Cake, Chantilly Cream, Cocoa

Wine Pairing: Felsina Vin Santo

6 COURSE - 159 | OPTIONAL TUSCAN WINE PAIRING - 54

MENU SUBJECT TO CHANGE WITH INGREDIENT AVAILABILITY

WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING GLUTEN & LACTOSE INTOLERANCE. PLEASE INQUIRE WITH YOUR SERVER. *PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION * ONE CHEQUE PER TABLE -20% GRATUITY ADD TO ALL TABLES