

Chef's Tasting Menu

Antipasti

Sformato di Fagiolini

Savory flan, green beans, parmigiano fondue

Tonno del Chianti

herb cured pork loin, cannellini, tomato, arugula

Primi

Tortelloni di Gamberi

Shrimp filled pasta, shrimp and tomato bisque

Caramelle di Taleggio e Pera

Pear filled pasta, butter, sage

Spaghetti al Pesto di Cavolo Nero

Spaghetti, kale pesto, burrata

Secondi

Tonno con Verdure

Tuna steak, tomato, onion, caper, olive

Filetto col Portobello

Filet mignon, portobello, gorgonzola cream, savory zabaglione

Brasato al Cabernet e Cacao

Braised beef roast, cabernet, cocoa, polenta

Dolci

Tortino Cioccolato e Pere Brasate

Chocolate cake, port braised pears

Panna Cotta Limone e Basilico

Lemon, basil, cream

Interested in adding a wine tasting in tandem?

For wine pairings we partner with Brandon Boudreau, a Certified Sommelier whose past experience includes being the General Manager and Sommelier at the only 5-star restaurant in Georgia, the Georgian Room at Sea Island. He now is the Wine Director of a retail wine shop and Champagne bar on Saint Simons Island called the Bubble Bar. Brandon's goal is to provide access to exemplary wines from small growers with whom he shares a belief in eco-conscious viticulture and winemaking.

For Taste Toscana he selects wines to enhance each and every dish.

If you would like a specialized wine tasting experience, or simply a personally tailored wine selection to accompany your meal, please contact Brandon:

bespokewineinfo@gmail.com

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