

Taste Toscana:

Tuscan and Italian meals at your table.

Menu options:

Four Course (65.-)*	Pasta Sampler (70.-)*
	Antipasto
Antipasto	Pasta Course
Pasta Course	Pasta Course
Entree	Pasta Course
Dessert	Dessert

Antipasto:

“Bruschetta” v

homemade Tuscan bread bruschetta with diced tomato, fresh basil, garlic, EVOO

“Spuma di Gorgonzola” v

homemade Tuscan bread bruschetta with gorgonzola mousse, candied pecans, and fresh pear

“Crostini Neri”

a culinary pillar of Tuscan cooking: homemade Tuscan bread bruschetta with an aromatic chicken liver pâté

“Tris di Crostini” (+ 5.00 per person)

a medley of the three bruschetta varieties above

“Vongole di Sapelo” (+ 5.00 per person)

Sapelo Island clams, toasted tuscan bread, white wine, garlic, parsley, peperoncini

“Tonno del Chianti” (+ 5.00 per person)

Salt cured pork loin packed in extra virgin olive oil and herbs, baby arugula, cannellini beans, tomato

“Flan di Fagiolini” v

Savory flan with sauteed green beans, parmigiano fondue

Pasta Course:

“Gnocchi al Limone” v

Potato gnocchi, creamy lemon sauce, basil

“Tortelli di Patate” v

traditional to the mountainous Casentino valley: handmade ravioli with a potato dressed in butter and sage

“Papardelle al Ragu di Rosticciana” (+ 5.00 per person)

handmade wide ribbon pasta with slow cooked pork rib ragu

“Cappelli dell’ Alpino” v

homemade ricotta and spinach filled pasta in a cheese fondue sauce

“Tagliolini al Salmone” (+ 5.00 per person)

Fresh egg pasta, smoked salmon, cream, parsley

“Tagliolini Pistacchi e Gamberi” (+ 5.00 per person)
Fresh egg pasta, pistachio pesto, sauteed local shrimp

“Tortelli di Gamberi” (+ 5.00 per person)
Shrimp and ricotta stuffed pasta, shrimp bisque

“Spaghetti alle Vongole” (+ 5.00 per person)
Spaghetti served with clams in a white wine sauce with parsley and garlic.

“Risotto ai Funghi” v
creamy mushroom risotto with parmigiano

“Crespelle alla Fiorentina” v
Savory crepes filled with ricotta and spinach and baked in a tomato and white bechamel

“Rigatoni al Pomodoro” v
Rigatoni pasta in a rich tomato sauce with fresh basil and parmigiano cheese

Entree:

“Ossobuco in Bianco” (+ 10.00 per person)
Whole ossobuco in a rich, aromatic citrus sauce with roast potatoes

“Filetto al Pepe Verde” (+ 15.00 per person)
medium rare steak in a creamy green peppercorn sauce served with fresh arugula salad

“Filetto ai Funghi” (+ 15.00 per person)
Medium rare steak with seared portobello mushrooms and gorgonzola cream sauce

“Brasato al Cabernet” (+ 10.00 per person)
Braised beef roast with savory cocoa and Cabernet sauce, served over polenta

“Fettine Ripassate”
thinly sliced pork breaded and twice-cooked in a herbed tomato sauce, served with sauteed green beans

“Pollo in Vino Rosso”
Boneless pan seared chicken thighs cooked in red wine and herbs, served with sauteed green beans

“Melanzane alla Parmigiana” v
a Southern Italian tradition, eggplant slices pan-fried and baked in layers of tomato sauce and mozzarella

“Acqua Cotta” v
literally “cooked water:” a hearty vegetable stew with Tuscan bread and a poached egg

Dessert:

“Panna Cotta al Limone e Basilico”
limon and basil panna cotta with fresh strawberries

“Panna Cotta al Caffè”
espresso panna cotta with dark chocolate ganache

“Tortino al Cioccolato con le Pere”
mini chocolate lava cake with port stewed pears

“Torta della Nonna”
a trattoria classic, a crispy pastry tart with a custard filling and pistachios

“Tiramisu” (+ 5.00 per person)
perhaps the most recognized Italian dessert: coffee based layered dessert with cocoa powder, mascarpone cream, and espresso-soaked lady fingers. (can be made without caffeine on request)

“Sorbetto al Limoncello e Menta”
Homemade lemon and mint sorbet (can be made without limoncello on request)

Some alternatives can be provided. Sales tax not included.

*a chef's fee will be added for parties of five people or fewer.
*for travel off St. Simons and Sea Island, a surcharge may apply.

Menu items may contain, or come into contact with, WHEAT, EGGS, PEANUTS, SHELLFISH, TREE NUTS, and MILK. Please be ready to inform us of any allergies of any members of your party well in advance of your dinner.

Feel free to call or email with questions or concerns:
(404) 263-1618
tastetoscanassi@gmail.com

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 is now the owner and operator of a retail wine shop in Historic Downtown Brunswick called Newcastle Wine Merchant. Brandon's goal at Newcastle Wine Merchant is to provide access to exemplary wines from small growers with an emphasis on finding superb price to quality wines from across the world.

The wines that line his shelves also share 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:

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