

TOSCANO LUNCH PRIX FIXE MENU

\$55 PER GUEST

Choose a Starter & Entree or Choose a Entree & Dessert

~ Choice of Starter ~

NEW ENGLAND CLAM CHOWDER

Fresh Manila Clams / Bacon / White Wine Thyme Cream Broth

ROASTED BEET SALAD

Arugula / Humboldt Fog / Pistachios / Champagne Vinaigrette

CAESAR SALAD

Little Gem Lettuce / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots/ Spanish White Anchovies

~ <u>Choice of Main Course</u> ~

CHEF'S SIGNATURE RISOTTO

Seasonal Vegetarian Selection

CANADIAN KING SALMON

Olive Oil Mashed Potatoes/Shaved Fennel, Red Onion/Cherry Tomato Italian Salsa Verde

RIGATONI BOLOGNESE

Housemade w/ Wagyu Beef ~Italian Sausage~Veal Red Wine Sugo / Reggiano Parmesan / Basil

SLOW BRAISED SHORT RIBS

Boneless Short Ribs / Parmesan-Mascarpone Polenta / Honey Glazed Baby Carrots

~ Choice of Dessert ~

TIRAMISU

Lady Fingers/ Mascarpone/ Whipped Cream/ Zabaglione/ Espresso / Grated Chocolate

VANILLA BEAN CRÈME BRÛLÉE

Shortbread Cookie

SEASONAL DESSERT

Chef's Selection

20% TAXABLE GRATUITY WILL BE ADDED ALONG WITH SALES TAX VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES

Corkage: \$35 | 750ml Bottle OR \$60 | Magnum: 3 bottles maximum | Outside Dessert Fee \$40 | \$60 12 or more guests *Consuming raw/undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness, especially if you have a medical condition.