

TUSCANY

A'la carte Menu
effective April 01st, 2015

ANTIPASTI

Sea Scallops	65
Cauliflower puree, black caviar butter, crayfish oil	
Burrata (vegetarian)	42
bocconcini cheese, tomato, strawberry, pinenuts, balsamic	
Calamari	36
Fried calamari, balsamic vinaigrette, lemon, extra virgin olive oil	
Augus Beef Carpaccio	55
Kalamanta olive dressing, tomatoes, arugula, capers & parmigiana cheese	
Bruschetta alla Tuscan (vegetarian)	40
grilled tuscan bread, marinated tomatoes, fresh basil, mushrooms, provolone	
Caesar Salad	36
Marinated salmon, shaved parmesan	

SOUP

Soup of the Day	24
chef's daily creation	
Minestrone di Verdure (vegetarian)	28
Italian vegetable soup, white beans, pesto	
Creamy Lobster Bisque	40
lobster tortellini, chili oil, fresh tarragon	
Cream of Wild Forest Mushrooms (signature)	35
Butter cream, ceps powder	

PASTA & RICE

	52
	60

Lasagna alla Bolognese	58
Beef lasagna with traditional sauce	
Risotto con Funghi (vegetarian)	60
wild mushrooms, truffle oil, parmigiano	
Linguini Aglio Olio	48
jumbo prawns, garlic, red chili, extra virgin olive oil	
Seafood Ink Risotto	44
Prawn, mussel, squid, tomatoes, butter, shaved parmesan	
Spaghetti Salmone (spicy)	44
smoked salmon, avocado, red chili, olive oil	
Fettuccine alla Carbonara	58
turkey ham, egg yolk, cream sauce	
Alfredo al pesto	
creamy chicken, wild mushrooms, pinenuts, lemon zest, parmesan	
Baked Penne (spicy)	40
Smoked duck, spicy tomato sauce, provolone	
	45
PIZZA	
Margherita (vegetarian)	52
Oven dried cherry tomatoes, mozzarella, basil	
Ricotta al Salmone	42
salmon, dill, ricotta, red onions	
Tender Blue	
steak strips, onions, asparagus, mushrooms, blue cheese	46
Pesto	
beef sausage, tomato, kalamanta olives, red pepper, fresh basil, pesto	48
Wild Mushrooms (vegetarian)	46
caramelized onions, asparagus, truffle oil, balsamic reduction	
Tuscany	44
cured turkey, red onions, mushrooms, anchovies	
Roasted Chicken	
corn, spinach, tomatoes, jalapeno, cheddar, bbq sauce	
Black Truffle	
Trio of cheese mozzarella, ricotta, gorgonzola, shaved black truffle, truffle oil	

CHEF'S SPECIALTIES

Roulade Chicken crusted	75
Herbs crusted, wild mushrooms, garlic, polenta, citrus glazed chicken jus	
Barbeque Ribs (signature)	85
honey glazed corn, arugula, baked potato	
Roasted Atlantic Cod	92
bean puree, apple balsamic glaze, sun-dried tomato, potato dumpling	
Baked Honey Mustard Salmon	75
fondant potatoes, roasted red pepper sauce	
Skillet of Seabass	68
garlic spinach, extra virgin olive oil, citrus	
Lobster Thermidor	
*market price	
sautéed wild mushrooms, roasted idaho potato	

FROM THE GRILL

	88
Australian Rack of Lamb	95
Angus Beef Sirloin 200gm	125
Angus Beef Fillet Mignon 200gm	130
Angus Ribeye of Beef 250gm	

Sauce Selection

black pepper, BBQ, creamy mushroom, blue cheese, rosemary, roasted garlic & thyme, béarnaise, café de paris, pommery mustard

Sides

baked potato, horseradish potato mash, sour cream potato mash, sautéed wild mushrooms, broccoli, fries, Cajun wedges, green salad, grilled vegetables

SWEETS

Hazelnut Parfait nougatine sauce	32
*Classic Tiramisu caramel sauce, berries	36
Parmesan Panna Cotta chocolate stick, fresh berries	32
Crusty Apple Blueberry Pie vanilla ice-cream	34
Warm Chocolate Bread Pudding vanilla sherbert, prosecco cream	34
Raspberry Sorbet berries fruit	16

Please alert your waiter / waitress if you have any food allergies or intolerances & our chefs will do our best to accommodate your needs