

### CAFFÉ TOSCANO New Year's Eve 2024 FOUR COURSE FIXED PRICE MENU \$125 per Person

### BENVENUTO/WELCOME

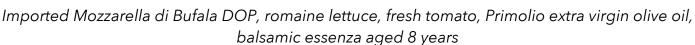
#### UNO

Lentils for good luck served with "Fettunta" (toasted bread rubbed with fresh garlic and drizzled with new Extra Virgin Olive Oi)

### **D**UE

(CHOOSE ONE)

## Mozzarella di Bufala 😵



### Melanzana alla Parmigiana 😵

Roasted eggplant, tomato sauce, basil, Parmigiano Reggiano, mozzarella

### Insalata di Mare



Jumbo shrimp, calamari, octopus, celery, onion, roasted sweet peppers, fresh lemon juice, parsley and Primolio extra virgin olive oil

### CARPACCIO DI BRESAOLA



Thinly sliced cured beef, fresh lemon juice, arugola, capers, shaved Parmigiano Reggiano aged 36 months, drizzled with Primolio extra virgin olive

#### TRE

(CHOOSE ONE)

#### FETTUCINE ALL'ARAGOSTA

Maine cold water lobster tail sautéed with garlic, parsley, rainbow cherry tomatoes and imported fettucine pasta

## CINGHIALE ALLA CACCIATORA CON FAGIOLI ZOLFINI ALL'UCCELLETTO



Wild boar braised in Chianti Classico with herbs, spices, and black olives and served with "Fagioli Zolfini" white beans grown in Reggello prepared Tuscan style with extra virgin olive oil and sage

#### VITELLA SALTIMBOCCA CON CACIOCAVALLO

Thinly pounded veal scaloppini, layered with prosciutto, caciocavallo, and fresh sage, sautéed in garlic, fresh parsley and white wine, served with roasted potatoes and sautéed spinach

## Branzino all'Isolana



Mediterranean seabass filet roasted with cherry tomatoes, olives, capers, pinoli, finished with a light Florida Citrus sauce, served with roasted potatoes and sautéed green beans

# QUATTRO DOLCE/DESSERT

#### CROSTATA DI CIOCCOLATO

House made dark chocolate tart served with fresh raspberry sauce and toasted almonds or PANETTONE CON CREMA AL VIN SANTO

Traditional Italian light and airy sweetbread studded with raisins and candied citrus, served with a dollop of Vin Santo infused Mascarpone cream

(Tax, tip and additional beverages not included)