



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 Oil)

DUE

(CHOOSE ONE)

MOZZARELLA DI BUFALA 

Imported Mozzarella di Bufala DOP, romaine lettuce, fresh tomato, Primolio extra virgin olive oil, balsamic essenza aged 8 years

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

PAPPARDELLE STRASCICATE CON FUNGHI PORCINI

All meat Bolognese, imported funghi porcini and besciamella sautéed with imported pappardelle pasta and finished with 36 month aged Parmigiano Reggiano

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

(CHOOSE ONE)

CROSTATA DI CIOCCOLATO

House made dark chocolate tart served with fresh raspberry sauce and toasted almonds

•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)