



*Proudly Presents*

**'Una Serata in Toscana'**

*An Evening in Tuscany*

*Reception*

***Melanzane Napolitano***

*mélange of eggplant, sun dried tomato, sweet onions, goat cheese and capers*

*2015 Vermentino, Colle Massari Melacce*

*Primi*

***Risotto tri Fungí***

*wild mushrooms, sautéed with olive oil, shallots, white wine and  
served over risotto topped with shaved parmigiano*

*2012 Chianti Classico, Lamole*

*Secondi*

***Anatra Bolognese***

*House made Maple Leaf duck Bolognese with mushrooms over pappardelle*

*2012 Supertuscan, Querciabella Mongrana*

*Principale*

***Agnello Osso Bucco***

*Lamb shank slow braised and  
served on a bed of polenta with asparagus spears*

*2011 Brunello di Montalcino, Col Dorcia*

*Dolce*

***Cantucci***

*Tuscan almond cookies*

*2009 Vin Santo Antinori*

*Thursday, January 19th at 6:00*

*\$75.00 per person*