



Dine Out Boston 2017

Lunch

Primi

Salmone Affumicato

Foley Smoked Salmon - Crostini - Lemon - Caperberries

Polpettini Fiorentina

Veal - Beef - Pork Meatballs Florentine Style

Zuppa Minestrone

Classic Tuscan Style Vegetable Soup

Insalata Cesare

Romaine Hearts - Focaccia Croutons - Classic Dressing

Barbine Rosse

Red Beets - Gorgonzola Dolci - Lemon - Olive Oil

Secondi

Orecchiette Vitello

Ground Veal - Mushrooms - Tomato

Rigatoni Norcina

Homemade Ground Sausage - Black Truffle Cream Parea

Scaloppini Pizzaiola

Veal Scaloppini - Tomato - Fresh Mozzarella - Oregano - Patate al Forno

Pollo Toscano

Sautéed Chicken Breast - Porcini Mushrooms - Tomato - Patate al Forno

Sirloin Tutto Pepe

Pepper Crusted Sirloin of Beef - Brandy Cream - Patate al Forno

Salmone al Forno

Oven Roasted Salmon - Sauteed Spinach - Olive Oil / Garlic

Dolce

Tiramisu *Toscano House Specialty "Budino Style"*

Torta di Ricotta *Traditional Tuscan Ricotta Cheese Tort*

Cannoli Fiorentina *Sweet Ricotta/Orange Zest – Caramel Mascarpone*

Three Course Lunch Menu \$20 Per Person - Excluding Tax and Gratuity

20% Service/Gratuity Added To Parties of Five or More