

# PER GRUPPI

\$85 per person

choice of one per category | served family style

## primi piatti

### green bean salad

with almonds and fresh shallot in a red wine vinegar dressing

### panzanella

with heirloom tomatoes, cucumber, red onions, bread

### tagliere toscano

prosciutto di Parma, finocchiona, pecorino, grana padano, olives and honey

### vitello tonnato

thinly sliced milk-fed veal with tuna based sauce, capers and arugula

### beef & beet tartare \*

with celery root and smoked trout roe

### spaghetti 3 tomatoes

fresh pasta with a selection of vine & heirloom tomatoes and fresh basil

### risotto ai funghi

with Acquerello rice, forest mushrooms and black truffle

### lasagna bolognese

with beef ragù, bechamel sauce and Grana Padano

## secondi piatti

### chicken

pasture raised organic chicken, truffle sauce with forest mushrooms

### salmon

from FAO 27 oven roasted with seasonal vegetables

### branzino

mediterranean sea bass with braised seasonal roots and parsley oil

### Berkshire pork chop

with roasted potatoes and rosemary

## dolci

### tiramisù

mascarpone cream, gf savoiardi, espresso

### fruit sorbet or artisanal gelato

## aperitivo

complement your experience

\$15pp

### choose one cocktail + one food bite

choose one of our signature cocktails plus one of our delectable aperitivo bites

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Please inform us about any food allergies.

# PER GRUPPI

**\$110 per person**  
served family style

Allow us to take you on a culinary journey, as we share Chef Andrea Marchesin's innovative take on Florentine history and culture at your table.

## florentine dinner

### **tagliere toscano**

prosciutto di Parma, finocchiona, pecorino, grana padano, olives and honey

### **pici senesi**

with braised duck leg ragú and pecorino

### **risotto ai funghi**

with Acquerello rice, forest mushrooms and black truffle

### **fiorentina steak**

classic t-bone served with smoked potato purée, black kale & cannellini beans

## dolci

choice of

### **tiramisù**

mascarpone cream, savoiardi, espresso

### **fruit sorbet or artisanal gelato**

## aperitivo

complement your experience  
\$15pp

### **choose one cocktail + one food bite**

choose one of our signature cocktails plus one of our delectable aperitivo bites