



THE CUISINE OF LUNIGIANA

For the month of May, we celebrate the culture and cuisine between the regions of Liguria and Tuscany. With marble-ripped mountains and the crystal-clear waters of the Tyrrhenian Sea, we also take inspiration from one of the pioneers of New Italian Cuisine, Angelo Paracucchi.

Antipasti

Crudaiola Di Pomodoro Verde

Chilled Green Tomato Soup with Jumbo Lump Crab Meat
Cucumbers, Spring Onion, Honeydew Melon

Sgabei Lunigiani

Traditional Crispy Dough Puffs
Finocchiona Salami, Swordfish Bresaola, Smoked Branzino Mousse,
Pickled Wild Ramps

Braised Duck Timballo

Little Baked Pasta with Pulled Muscovy Duck & Porcini Mushroom
Vine Ripened Tomato Compote, Shaved Ricotta "Impastata"

Spring Panzanella Salad

Heirloom Tomato, Cucumber, Sweet Pepper, Tropea Onion & Melon
Tuscan Rosemary Bread Croutons, Lemon Basil Vinaigrette

Pairing

- "Aperitivo Fragolino" Prosecco, Strawberry Gin, Strawberry Puree, Basil
- Rotari Rose' Brut

Secondi Piatti

Risotto D'asparagi

Aquerello Risotto, Asparagus, Smoked Scamorza Cheese & Truffle Butter
Poached White Asparagus, Shaved Aglino Spring Truffles

Tortelli D'Aragosta

Day Made Pasta filled with Maine Lobster & Local Ricotta Cheese
Ga Wild Shrimp, Lobster-Shrimp Emulsion, Pachino Tomatoes

Tonno E Piselli

Spiced Seared Ahi Tuna, "Peas & Carrots"
Spring Peas Macedonia, Baby Carrot Mousse, Raspberry-Cipollini Onion

Agnello Alla Spezzina

Marinated & Grilled Lamb Chops
Preserved Tomato & Taggia Olive Sauce, Roasted Garlic Potatoes - 10. Sup.

Pairing

- Chardonnay Banfi "Fontanelle" 2021
- Chianti Classico Riserva Docg 2019

Dolci

Torta Ricciolina E Fragole

Amaretti Cookies & Almond Tarte
Whipped Mascarpone Cream & Local Strawberries

Coppa Paracucchi

Lemon Gelato, Lemon Spumoni, Biscotti Giacobe, Raspberry Lemon Liquor

Pairing

- "Ananas Pirata" Santa Teresa Solera Rum, Roasted Pineapple Infusion
Burnt Sugar Rim

Three Courses 58. /pp. Wine Parings 34. /pp.
Tax, Gratuity & Beverages not included