

A Tuscan Experience Menu

Salumeria

An assortment of Tuscan cured meats, cheeses, marinated grilled vegetables, panzanella bread salad, chilled octopus-romesco salad, breads, & crackers

Porchetta

Marinated pork tenderloins with garlic, fennel, and rosemary wrapped in pork belly and oven roasted until crispy. Served with Tuscan kale, cannellini beans, and toasted pignolis

Schiacciata

TRIO OF TUSCAN FLATBREADS:

Mortadella, Stracciatella, and Pistachio Cream
Salumi, Truffle Honey, and Pecorino
Grilled Vegetables, Gorgonzola-Sundried Tomato Aioli, and Aged Balsamic

Bisteca

Chianti poached Wagyu NY Strip Steaks seared over an open flame, then hand carved and served with baby greens, shaved Pecorino Romano, and EVOO

Agnello

Baby racks of Lamb marinated in fresh herbs and cooked Sous-Vide, then char-grilled and served with an eggplant caponata and topped with gremolata

Risotto Milanese

Saffron Risotto tossed with your choice of toppings:
Grilled Artichokes, Poached Prawns,
Braised Chicken, and Roasted Baby Vegetables

Dolce

Hand-held desserts and confections
by Chef Duane of Luther Crest, Allentown.