



*paparazzi*

TUSCAN RESTAURANT

# Business Lunch Menu

## Antipasti

### Starter

**PANZANELLA SALAD (G) (V)**

HEIRLOOM TOMATO, CROUTONS, CUCUMBER

**CROSTINI NERI (D) (G) (S)**

CHICKEN LIVER PATE, ANCHOVY, KALAMATA CRUMB

**PUMPKIN RAVIOLI (D) (G) (N) (V)**

BROWN BUTTER, WALNUTS, CRISPY KALE

**SOUP OF THE DAY (D) (G)**


PLEASE ASK SERVER FOR CHEFS SPECIAL

**BEEF CARPACCIO (D) (S) (G)**

TRUFFLE AIOLI, BALSAMIC TRUFFLE PEARLS, PARMIGIANO, HYDRO CRESS,  
KALAMATA CRUMB

**RED SNAPPER CRUDO (S) (N)**

GOOSEBERRIES, MANDARIN, SHALLOTS, HYDRO CRESS



(N) Nuts, (D) Dairy, (S) Seafood, (G) Gluten, (V) Vegetarian (VG) Vegan.  
Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.

## Il Secondo

### Main Course

**PASTA OF THE DAY (D) (G)**  
PLEASE ASK SERVER FOR CHEFS SPECIAL

**PIZZA OF THE DAY (D) (G)**  
PLEASE ASK SERVER FOR CHEFS SPECIAL

**SALMONE MARINATO AL TIMO (D) (S)**  
SAUTEED KALE, FENNEL PUREE

**CHICKEN CACCIATORE (D) (G)**  
CANNELLINI BEANS, CORN FED CHICKEN, TOMATO, OLIVES

**CARRE DI AGNELLO (D) (G)**  
2 BONE LAMB RACK, CANNELLINI BEAN, CONFIT ONIONS, THYME JUS

**MUSHROOM RISOTTO (D) (G)**  
FOREST MUSHROOM, PARMIGIANO FOAM, FRESH TRUFFLE

## Dolci

### Desserts

**CARAMELIA PANNA COTTA (D) (G) (N)**  
CARAMELIA CHOCOLATE, ALMOND CRUMBLE

**COFFEE AFFOGATO (D) (G) (N)**  
VANILLA GELATO, COFFEE SYRUP, MICRO SPONGE

**TUSCAN APPLE PIE (D) (G) (N)**  
APPLE PIE, VANILLA GELATO, CARAMEL SAUCE

(N) Nuts, (D) Dairy, (S) Seafood, (G) Gluten, (V) Vegetarian (VG) Vegan.  
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