$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.
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 ragù 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

$15 pp

**Choose One Cocktail + One Food Bite**
Choose one of our signature cocktails plus one of our delectable aperitivo bites

**PER GRUPPI**

$110 per person
Served family style