

ART OF TASTE
TASTE OF TUSCANY
MENU

PRESENTED BY CHEF THOMAS SANDBORGH



CROSTINI DI FEGATINI

Tuscan Bread, Chicken Liver Pate, Soffritto

PAIRING: CHIANTI CLASSICO DOCG

WINTER PANZANELLA

Tuscan Bread, Pickled Cucumbers, Preserved Tomatoes, Shallots, Root Vegetables, Vinegar

PAIRING: TUSCAN SPRITZ

PAPPA AL POMODORO

Preserved Tomatoes, Basil, Tuscan Bread, EVOO

PAIRING: ROSEMARY GIN SOUR

CACCIUCCO

Tomato Broth, Mussels, Squid, Shrimp, Branzino, Swordfish, EVOO

PAIRING: TOSCANA VERMENTINO

PAPPARDELLE AL RAGU DI CINGHIALE

Fresh Pappardelle, Wild Boar Ragu, Pecorino Romano

PAIRING: TOSCANA IGT

POMEGRANATE ICE

BISTECCA ALLA FIORENTINA

Tuscan Style Ribeye, Cannellini Beans, Arugula,
Parmesan Reggiano, Preserved Lemon

PAIRING: SUPER TUSCAN

BISCOTTI, CANTUCCINI & ESPRESSO

TORTA DELLA NONNA

Pine Nuts, Vanilla Bean Custard, Lemon

PAIRING: LIMONCELLO CREAM FIZZ



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