

Trattoria Toscana

APPETIZERS

Crostini con pate' di fegato di pollo e acciughe

390

Grilled bread - chicken liver spread - anchovies



Polenta al tartufo e funghi

460

Soft polenta - truffle - sautéed mushrooms



MAINS

Malfatti spinaci e ricotta al pomodoro

420

Baked Spinach and ricotta ball - pecorino cheese - tomato sauce



Bistecca alla Fiorentina con patate arrosto e salsa al vino di Montepulciano (sharing 2-3 people)

6,250

Grilled T- bone steak (1.3kg) roasted potatoes - Montepulciano red wine sauce



DESSERT

Torta co' bischeri

320

Chocolate tart - rice - dried fruits - pine nuts



TUSCAN WINE RECOMMENDATION

Tommasi Poggio Al Tufu Rompicollo

A blend of Sangiovese and Cabernet Sauvignon. Poggio al Tufo Rompicollo presents a whiff of blackberry, bacon and ink, followed by dark berry, black pepper and spice notes. Rich and supple, with ample structure for support and a long, fruit, spice and mineral filled aftertaste.

glass **bottle**
360 **1,800**