



A TASTE OF TUSCANY

Enjoy a selection of Tuscan classics, updated through my culinary lens. Firenze was the first city in which I lived in Italy, where I first fell in love with the sights and sounds and tastes of the country. I hope you will too!

ANTIPASTI

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TUSCAN CROSTINI

Mixed crostini -- seasonal, as in classic chicken liver pate with fig and reduced balsamic, white bean with tuna, red onion & sage, and/or tomato and basil

AND

SALUMI E FORMAGGI MISTI

A selection of Tuscan cured meats and cheeses

PRIMO PIATTO (Choose 1)

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FRESH TAGLIATELLE WITH A HOMEMADE MEAT RAGU'

(can be wild boar, beef, rabbit, or duck) With fresh herbs, tomato, and parmigiano cheese

RISOTTO AL CHIANTI

Homemade risotto with Carnaroli rice, Chianti wine, and fresh herbs

GNUDI IN SAGE BURRO NOCCIOLATO

spinach and ricotta "nude ravioli" (i.e. without the pasta) bathed in a brown butter and sage sauce

SECONDO PIATTO (Choose 1)

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PEPPER-CRUSTED BEEF TENDERLOIN

over soft polenta, with sauteed Tuscan kale and caramelized onion, and a Sangiovese reduction

TUSCAN PORK CHOP

Seared, served with wilted greens and an apricot-red pepper sauce

DOLCE (Choose 1)

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CLASSIC TIRAMISU'

Fresh mascarpone and organic eggs layered with espresso-laced ladyfingers: the original

CONCORD GRAPE SCHIACCIATA

Grape and rosemary focaccia with gorgonzola and walnut-honey drizzle (can substitute homemade ice cream for gorgonzola)

fabulous food

www.bluaubergine.com

nyc +1 646.339.5242

roma +39 347.260.7465