

COSTA CUCINA

ITALIAN RESTAURANTSM

FESTA REGIONALE TUSCANY MENU DELLA CENA

ANTIPASTI / E ZUPPE

PANCOTTO ALLA CONTADINA 6

Tuscan kale soup with Cannellini beans
and toasted Ciabatta Bread

PANZANELLA 9

Heirloom tomato and bread salad with cucumber,
red onion, and fresh basil in a red wine vinegar and
Tuscan olive oil dressing

PASTA

PAGLIA E FIENO AL GAMBERETTI 19

Fresh spinach and egg fettucine with shrimp,
garlic and cherry tomatoes, finished with
Trebiano wine and sweet butter

SECONDI

POLLO AL MATTONE ALLA DIAVOLA 18

Deboned half chicken marinated with herbs and
peppercorns and grilled under a brick. Served with a
petite panzanella salad and roasted Yukon gold potatoes

or

SOGLIOCA ALLA FIORENTINA 22

Stuffed sole Florentine with a Trebbiano wine,
lemon, butter and cream sauce over herbed fettucine

DOLCI

PROFITEROLE AL CIOCCOLATA 8

Small filled cream puffs with vanilla gelato and
melted chocolate poured over; garnished with whipped cream

Roma



TUSCANY

The birthplace of the Italian Renaissance, no trip to Italy is complete without viewing **TUSCANY**. Here you'll find its capital city of Florence, one of the most widely visited cities in the world, and for good reason. It gave us Leonardo da Vinci, Piero della Francesca, and Donatello. It is where an aesthetic of light, openness, and purity heralded a more modern age while paying homage to the classics of the past.

With each awe-inspired breath, you'll inhale the perfume of flowers and food of the San Lorenzo market; the briny, sun-enriched breezes of the Tuscan Archipelago; and the earthy aromas of the vineyards. You can take a load off from your hike or allow your horse to rest as you take in the essence of nature in Tuscany's over 120 national parks and reserves.

And the cuisine. In Tuscany they let the ingredients speak for themselves with simplicity at the core and flavor throughout. Freshness is key- with ripe heirloom tomatoes, crusty fresh-baked breads, and aromatic herbs and spices. And, of course, when you think of Tuscany you think of olive oil. Whether it's used to marinate chicken, or to bring your salad to life, no Tuscan meal can do without it.

Speaking of things no Tuscan meal can do without, Tuscany is also the home of chianti. The richness and fleshy texture of this red and its aroma of tart cherries and violets brings vibrance to every bite. The intense fruit and oak proclaim that it isn't just a bottle of wine. It is Tuscany.

Roma

