

VIA TOSCANA

— ristorante —

Christmas Eve Dinner

Saturday, December 24, 2011

Primi Speciale

Chef inspired amuse gueule

Primi

Cioppino

seafood 'bouillabaisse' style with fresh fish, shrimp, mussels, clams and calamari, capellini pasta

Polenta al Tartufo

creamy white truffle infused heirloom polenta with porcini mushroom and pecorino toscana

Insalata Caesari

Antipasta Misto

Entree

Petto d'Anatra

Duck breast seared crisp, hubbard squash ravioli, red chard, sage lemon brown butter

Agnello Toscana

Chianti braised lamb, plum tomato, kalamata olive, preserved lemon, grilled radicchio, ricotta and hand-cut fresh pappardelle

Pollo Pomodori Secco Rustico

*seared chicken, sundried tomato, basil, artichoke heart, white wine, cream, linguine
(also available with shrimp or vegetarian)*

Vitello Marsala

sauteed veal, shiitake mushroom, sage butter, marsala wine, roasted new potato

Piatti a Speciale

additional charge of \$9

Bistecca Contadino

filet of beef tenderloin, barlotti bean ragu with garlic, cipollini onion, rosemary, carrot, oyster mushroom

Halibut

California halibut house pancetta wrapped, gold potato gratin, broccolini, roman al sugo

Dolci

Tuscan Christmas Torte

with vin santo soaked golden raisin, toasted hazelnut, vanilla gelato

Tiramisu

Venetian Mousse

executive chef Eric Johnson