

# ***Frank's Cooking Italian!***

## ***Florence and Tuscany***

### **First Course**

#### **Spinach Ricotta Gnudi**

"Naked ravioli", brown butter, sage and Reggiano Parmesan...11

#### **Pan Fried Soft Shell Crab**

Lightly battered, lemon, caper and parsleys ...17

#### **Ribolita Au Gratin**

White bean soup, Tuscan toast and Pecorino Romano...8

#### **Trio of Crostini**

Chicken liver, white bean purée and heirloom tomato...9

#### **Shrimp Risotto**

Fire roasted red peppers, lemon zest and basil

### **Salads**

#### **Panzanella Salad**

Heirloom tomatoes, red onion, basil, Tuscan Olive oil and toasted bread...9

#### **Green Bean and Pecorino Romano Salad**

Aged red wine vinegar, celery and fresh oregano...8

### **Entrees**

#### **Pan Roasted Day Boat Swordfish Livornese**

Tomato, white wine, garlic, sweet onions and capers, spaghetti chittara...34

#### **Stracatto, Tuscan Beef**

Red wine braised beef with vegetables and herbs over sliced polenta...33

#### **Spiedini Misto**

Grilled skewers of lamb, pork and chicken with pancetta and sage leaves, farro pilaf...32

#### **Cacciucco**

Tuscan seafood stew, grilled bruschetta...33

#### **Pappardelle Pasta**

Chianti braised pork and porcini mushrooms...28

### **Dessert**

#### **Cream Puffs**

Vanilla custard filled, chocolate glaze...8

**Zabaione and Fresh Berries...9**