

DINE OUT BOSTON

SINCE 2001

THREE COURSE LUNCH MENU \$32.00 PER PERSON

* Excluding tax and gratuity • 20% gratuity added to parties of five or more *
* A.R.T. discount does not apply to items ordered from DINE OUT BOSTON menu *

Primi

SALMONE AFFUMICATO

Foley Smoked Salmon • Crostini • Lemon • Caperberries

POLPETTINI FIORENTINA

Veal, Beef & Pork Meatballs • Florentine Style

ZUPPA MINISTRONE

Classic Tuscan Vegetable Soup

INSALATA CESARE

Romaine Hearts • Focaccia Croutons • Classic Dressing

BARBINE ROSSE

Red Beets • Gorgonzola Dolci • Lemon • Olive Oil

Secondi

ORECCHIETTE VITELLO

Ground Veal • Mushrooms • Tomato

RIGATONI NORCINA

Homemade Ground Sausage • Black Truffle Cream Pura

SCALOPPINI PIZZAIOLA

Sautéed Veal Scaloppini • Tomato • Fresh Mozzarella • Oregano • Patate al Forno

POLLO TOSCANO

Sautéed Chicken Breast • Porcini Mushrooms • Tomato • Patate al Forno

SALMONE ASPARAGI

Grilled North Atlantic Salmon • Asparagus • Mustard Hollandaise

Dolce

TIRAMISU Toscano House Specialty "Budino Style"

TORTA DI MIRTILLI Fresh Blueberries • White Chocolate Tart

PANNA COTTA "Cooked Cream" Vanilla Custard • Strawberry Coulis • Fresh Fruit

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2019 Toscana Frico Rosso

Sangiovese/Caniaolo/Colorino

\$40.22 / btl

Tart cherry, cranberry & plum framed with a dried savory herb note.

2020 Frico Bianco

Chardonnay/Friulano

\$34.22 / btl

On the palate, this blend is crisp & clean with a zesty, white grapefruit flavor.

