

HAPPY JACK - TUSCANY MENU

Appetizer

Chef's "Pappa al Pomodoro"

Poached egg stuffed with truffles on parmesan foam

Tuna tartar with rosemary oil

Full Mixed Tuscany appetizer:

From the organic farm of Corzano and Paterno: tasting of pecorino cheese, blue cheese of sheep, and ricotta cheese with pumpkin compote.

Toasted spelt crouton with chicken liver sauce and herbs from the garden.

Bruschetta with tomato, basil and garlic.

First

Grandmother's tortelli stuffed with potatoes and porcini mushrooms, chicken and beef sauce, herbals from the garden

Hand made spelt tagliatelle with porcini mushrooms and truffle

Florentine gnocchi made with spinach and ricotta cheese, slow-cooking tomato sauce from the garden and tuscan olive oil.

Spaghetti with clams from the Tuscan archipelago

Seafood whole Risotto

Main

"Fiorentina" beef steak, baked potatoes, cannellini beans and sage

Crispy organic garlic chicken, spinach and baked cherry tomatoes

Livorno salted cod, tomatoes sauce, mashed potatoes

Cuttlefish and peas, chips potatoes, brilliant asparagus

Wonderfull tuna steak with rosemary tuscan oil, salted taccole beans with scallion

Dessert

Florentine cake with raspberry foam

Chestnut cake with orange peel and ricotta cheese

Chocolade Tiramisu

