

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 aromatic jam.

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

Bruschetta with tomato, basil and garlic.

First

Tortelli stuffed with potatoes and porcini mushrooms, ragout and 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 spinach

Crispy garlic chicken, chards and baked cherry tomatoes

Florentine "Osso Buco"

Livorno salted cod, tomatoes sauce, mashed potatoes

Tuna steak with rosemary tuscan oil, salted taccole beans with scallion



Dessert

Choccolate cake with almond flour, arabica coffee and Jamaica rum
Chia seed chocolate pudding, banana, almonds and lemon zest toasted
Warm chocolate cake with a melting heart on raspberry jelly
Ricotta cheese cake with aunt Stephy's orange jam
Tart with organic lemon cream and coconuts flowers sugar

Tuscany Dessert

Florentine cake with raspberry foam
Chestnut cake with orange peel and ricotta cheese
Choccolate Tiramisu