

Taverna Toscana

rustic italian + craft cocktails

CHEF'S SEASONAL FEATURES

Please Ask Your Server For Details

Starter

CAST IRON CAPRINO CHEESE

Herbed Goat Cheese, Lavender,
Calabrian Honey, Pistachio, Rosemary, Crostini

Paired With

**CHATEAU D'ESCLANS "WHISPERING
ANGEL" ROSE, PROVANCE,FR**

Fresh Pasta

STUFFED GNOCCHI

Taleggio, Ricotta, Asiago, Pistachio Pesto Cream,
Blistered Tomato, Toasted Pine Nuts

Paired With

**MICHELE CHIARLO "LE ORME"
BARBERA DI ASTI, IT**

Seafood

AMERICAN RED SNAPPER

Lump Crab, Charred Asparagus, Blistered Tomato,
Champaign Beurre Blanc, Charred Lemon

Paired With

**BENZINGER "RUNNING WILD"
CHARDONNAY CENTRAL COAST, CA**

Dessert

LEMON & BLUEBERRY CANNOLI

Whipped Mascarpone and Citrus Infused Ricotta,
Macerated Blue Berries, Crumbled Pistachio,
Powered Sugar

Paired With

**HEINZ EIFEL SPATELESE,
RIESLING, MOSEL,DE**

Spring Spritz Offerings

APEROL

Aperol liquor, Prosecco, Expressed Orange

HUGO

Elderflower Liquor, Muddled Mint, Prosecco

LIMONCELLO

Limoncello Liquor, Prosecco, Fresh Basil