



## January in Livorno

This region was an easy pick... the winter cuisine of a seaside city, Livorno and the Versilia region immediately strikes us with interest. Viareggio and Marina di Massa, also on this beautiful Tuscan coast, have all the dishes with a deep culinary heritage that we are looking for. Not to mention the wines...

**(A Paracucchi, Frá Creativité E Tradizione)**

Three course menu \$29, with wine pairings \$39

### Appetizer

#### **ZUPPA**

*Caciucco of Baby Octopus, Monkfish and Pomodoro Pachino, Roasted Garlic Crostone, Sage Pesto*

#### **INSALATA ROSSA**

*Sea Salt Roasted Taylor Farms Local Beets and Ox Heart Tomato, Fresh Oregano and Shaved Caciotta Cheese*

#### **CAPELANTE ARROSTO**

*Wood Roasted Georges Banks Scallops, Chick Peas Preserved Lemon Pureé. Spicy Conserva of Winter Vegetables (Additional 3)*

#### **FRITTO MISTO DEL PORTO**

*Fresh GA Shrimps, White Bait, Calamari and Monkfish Crisped with Baby Zucchini Served with the Traditional Salsaverde and Salsarossa (Serves Two)*

### Choice of Wine or Beer Pairing

**PERSIANA APERITIVO:** Spumante Dry, Bianco Colli di Luni, Campari, Orange Twist

**BIRRA:** Peroni alla Spina, intensely crisp and refreshing lager with an unmistakable touch of Italian style (Additional 2)

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### Entree

#### **TORTELLI ASTICE E GAMBERI**

*Fresh Maine Lobster, House Ricotta and Baccellona Cheese Filling, Local Baby Carrots Fresh GA Shrimps and Heirloom Tomato Sauce (Additional 4)*

#### **RISOTTO NERO**

*The Traditional Livornese Black Seafood Risotto with Mussels, Clams, Scallops and Calamari Finished Mantecato with Fresh Peas and Pecorino di Pienza Fresco*

#### **SPADA BRIAO LIVORNESE**

*Block Island Swordfish Steak Pan Roasted with Cipollini and Chianti Wine, Served with Cuscussú of Local Winter Vegetables (Additional 4)*

#### **GALLETTO PICCANTE**

*Fresh Chilies Roasted Airline Chicken Breast, Served with Russian Potatoes, Sweet Holland Peppers and Basil Peperonata*

### Wine Pairing

#### **WHITE**

**BIANCO DI S.TORPE:** Ruffino Libaio Chardonnay. An elegant fruit forward chardonnay with notes of golden apple, citrus fruit and bananas

#### **RED**

**CHIANTI APUANO:** Ruffino Aziano Chianti Classico. This Sangiovese-Based Wine is characterized by notes of sweet violets, red berries and wild cherries with slightly spicy undertones

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### Dolci

#### **TORTA DI CASTAGNACCIO**

*Organic Chestnuts Torte, with Pine Nuts and Rosemary, the Tuscan Way... On Our Pastafrolla Crust with Honey Gelato*

#### **COPPA AL PISTACHIO**

*Jen's Pistachio and Valrhona Chocolate Gelato and Traditional Cantucci Cookies in this "Coppa" Splash of Amaretto Liqueur*

### Wine Pairing

**HOUSE MADE LIMONCELLO LIQUEUR:** This Traditional Lemon Liqueur has been a Classic After-Dinner Drink for Years

