

BASILICO

Michelangelo Firenze Wine Dinner

Zuppa

Caciucco alla Livornese

Slow Cooked Mussels, Clams, Calamari, Baby Octopus, Seabass and Prawns Stewed with San Marzano Tomato Sauce, Riviera Olives, Capers and Fresh Basil

I Sistri Chardonnay, Felsina 2018

Antipasto

Crostino di Fegatini di Pollo

Toasted Ciabatta with Chicken Liver and Aged Brandy Pâté

Sangiovese, Caparzo 2019

Pasta

Gnudo al Cervo

Ricotta Cheese Gnocchi topped with Wild Venison Ragout, Aromatic Herbs, Cherry Tomatoes and Pecorino Cheese

Chianti Classico Berardenga, Felsina 2017

Secondo Piatto

Bistecca Fiorentina

Traditional Fiorentina Black Angus T-Bone Steak, "Uccelleto" Cannellini Bean Purée, Brown Butter and Sage, Roasted Baby Carrots and Black Cabbage

Brunello Montalcino, Casanova Di Neri 2015

Dolce

Torta della Nonna

Vanilla Custard and Pine Nut Tart with Milk and Amedei Chocolate Chip Ice Cream

Tozzetti and Vin Santo

Almond Cookie with Vin Santo

Vin Santo, Felsina 2008