

TRATTORIA TOSCA

MENU ROSSO

€ 50.00 per person | Minimum of 15 persons



From the Bakery

Warm Assorted Bread
Served with extra-virgin olive oil, balsamico, and marinated olives

Antipasto

Fresh Oyster
Freshly shucked oyster served with a caper and dill salsa

Da Condividere

Sicilian Sardines
Sicilian-style sardines served with extra-virgin olive oil, rock salt and roasted cherry tomatoes

Beef Tartare on Focaccia
Hand-minced beef tartare seasoned with wholegrain mustard, egg yolk, shallots and capers, served on a toasted rosemary focaccia

Risotto Cacio e Pepe 
Creamy Carnaroli risotto finished with Pecorino Romano, and freshly cracked black pepper

Secondi

Wild Seabass 'Spnott'
Pan-seared wild sea bass served with wilted spinach, creamy cider leeks, and fresh clams

or

Carrè di Vitello
Milk-fed veal rack crusted with pistachio and Parmigiano Reggiano, served with light veal jus

or

Filetto di Manzo
Tender pan-seared beef fillet served with a forest mushroom cream sauce

All mains are served with a choice of fries or roasted baby potatoes

Dolci

Warm Chocolate & Pistachio Fondant
Served warm with a creamy vanilla ice cream



 Denotes vegetarian dishes

Vegetarian, Vegan or any other dietary requirement can be catered for upon request