



PRESENTS THE WINES OF TUSCANY
Monday February 22, 2010

ANTIPASTO

GREEN BEANS TIMBALE

Green beans timbale, topped with Parmigiano mousse,
vine ripe tomato comfit drizzled with aged
fresh thyme balsamic reduction
Casamatta Bianco 2008

PRIMO

QUAGLIA BUON GUSTAIO

Marinated roasted Mississippi quail, with braised
radicchio Trevisano and Belgian endive scented with
Casamatta rosso sage reduction
Casamatta Rosso 2008

SECONDO

RISOTTO AI FUNGHI SELVAGGI

Organic Italian Carnaroli rice tossed with
wild forest mushrooms, and aged pecorino Toscano
Testamatta Grilli 2007

PIATTO FORTE

COSTOLETTA DI MANZO

Prime 14 oz short rib served with soft polenta
and braised vegetables sauce
Testamatta Soffocone 2006

FORMAGGI

Parmigiano Reggiano, Pecorino Toscano and Robiola
with dry fruit and assorted nuts
Testamatta Rosso 2007

\$68.00