

# ***Tuscan – Northern Italian Buffet***

**Saturdays, 5:30PM – 9:00 PM**

**\$28.95**

**(Children ages 5-12 years ½ price)**

## ***Zuppa***

### ***Zuppa di Fagioli Bianchi***

*Tuscan bean soup*

## ***Antipasti***

### ***Shaved meats***

*Prosciutto, Genoa Salami, Capicola, Soppressata, Mortadella  
pickled onions, pepperoncini, roasted peppers and garlic, grilled and chilled vegetables  
fresh smoked tuna with capers and lemon juice.*

## ***Salads***

### ***Caprese Salad***

*slices of fresh vine ripened tomato and buffalo mozzarella  
fresh basil, olive oil, and balsamic vinegar*

### ***Mixed Greens & Arrugula Salad***

*extra virgin olive oil and sherry vinaigrette*

### ***Panzanella Salad***

*fresh tomatoes, croutons, and feta cheese  
herb and balsamic vinaigrette*

## ***Cheese and Bread Display***

### ***Artisan cheeses***

*from California and beyond  
sliced rustic breads and grissini*

### ***Bruschetta***

*roasted garlic, pesto, capers, tapenade, and provencal tomatoes  
flavored olive oils and vinegars*

### ***Garlic and Cheese Pizza Bread***

## ***Al Forno***

### ***Braised Ossobucco***

*alla Milanese*

### ***Pan Roasted Seabass***

*fava beans, roasted shallots, olives and tomato*

### ***Chicken Parmagania***

*classic tomato sauce and provolone cheese*

### ***Sautéed Tuscan Root Vegetables***

*garlic and fresh herbs*

### ***Parpadelle Pasta***

*roasted garlic, imported olive oil and fresh basil*

## ***Ravioli & Gnocchi Station***

### ***Cheese Ravioli***

*light tomato cream sauce*

### ***Veal Ravioli***

*morel mushroom cream sauce*

### ***Potato Gnocchi***

*pancetta, radicchio, asparagus, tomato vodka sauce*

## ***Desserts***

### ***Dynamic Chocolate Fountain***

*fresh berries and fruit, graham crackers, pretzel rods, rice crispy treats, almond biscotti and marshmallows for dipping.*

*individual tiramisu, biscotti, cannoli, mascarpone cheese cake, panna cotta and chocolate mousse*