

\$23 per person (plus taxes and gratuity)

Appetizers

In House Salmone Affumicato Carpaccio In House Cured Smoked Atlantic Wild Salmon with Fresh Capers Finished With Lemon and Extra Virgin Olive Oil Emulsion

🍠 Panzanella Insalata

Green Olives, Tomatoes, Artichoke, Red Onion, Basil, Pecorino Toscano D.O.P. drizzled with Olive Oil, Balsamic Vinaigrette and Croutons

Fresh Strawberries, Toasted Pine Nuts, Aromatic Baby Arugula, Asiago cheese, tossed in a Honey Champagne Dressing

🯓 Toula Classic Minestrone Toscana "Alla Senese"

Selected fresh garden vegetables, spelt faro grain, on Garlic Crostini & Black shaved Truffle from Norcia

Mains

Grilled Atlantic Salmon "San Servolo" Salmon drizzled with Homemade Citrus Salsa, Olives, Capers, Red Peppers, Red Onion, Parsley, Lemon Olive Oil, Served with Saffron Risotto

Stinco d'agnello Braised Lamb Shank served with Saffron Risotto and drizzled with Cannellini Sauce

Pollo Grigliato Roasted Free Range Chicken Breast with Arugula, Beets and Gorgonzola Cheese drizzled with Olive Oil, Oregano, Lemon Vinaigrette

> Gnocchi "Gorgonzola" Handmade Potato Gnocchi in a gorgonzola sauce

🌶 Homemade Desserts

Toula Classic Tiramisu Crema Veneziana Toula Homemade fresh vanilla Gelato "Affogato" topped with Espresso Coffee, <u>Caramelo , Wa</u>lnuts, & Toula Homemade Biscotti