

# Toscana

ToscanaWilmington.com

Brandywine Valley Restaurant Restaurant Week

October 2-6, 2023

Dinner Menu • 3 courses \$35

## Primi

### Baby Kale Salad

With roasted butternut squash, goat cheese, spiced cranberry dressing with toasted hazelnuts

### Grilled Pear

with arugula, candied pecans, prosciutto, and shaved Reggiano

### Cozze alla Caprese

Fresh mussels steamed in a garlicky tomato broth served with toasted sourdough

## Secondi

### Ravioli all'agnello

Hand-rolled pasta filled with lamb shoulder braised with red wine and rosemary. Tossed in a sauce of braising juices, garnished with Swiss chard and crisped shiitake mushrooms.

### Pollo alla Milanese

Thinly pounded chicken thighs, panko crusted and pan-fried, topped with arugula and shaved parmesan cheese with fettuccine alla panna

### Pan-roasted Pork Tenderloin

fried smashed new potatoes, grilled asparagus, white wine pan sauce

### Gnocchi alla Zucca

Pumpkin gnocchi with porcini and roasted Maitake mushrooms with sage butter and toasted pine nuts, topped with shaved grana padano

## Dolci

### Pear crumble

Salted caramel gelato

Tiramisu