

antipasti

Antipasti are the first course of an Italian meal. Often served chilled, and are meant to awaken the appetite.

fegato di pollo

chicken liver mousse with pickled mustard seeds, chilies and herbs • 9

*- pair with -
vin santo or syrah*

crostata di patate e bietola

potato and swiss chard tart • 8

zuppa di porcini e lenticchie

porcini and lentil soup with lardo crostini • 10

cavolo ripieno

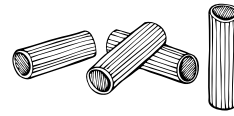
pork and ricotta stuffed cabbage baked with tomato sauce and pecorino • 14

*- pair with -
chianti*

salumi e formaggi

a tasting of Tuscan meats and cheeses • 15

*- pair with -
rosé or sangiovese brut*



primi

The second course, commonly pasta or grains, are served hot and are heartier than the antipasti, but lighter than the main course.

pappardelle ai funghi

ribbons of pasta with wild mushroom ragu, tomato and parmigiano reggiano • 18

*- pair with -
brunello or vino nobile*

pici con ragù di cinghiale

hand rolled spaghetti with roasted wild boar ragu, dried fruit and pine nuts • 19

*- pair with -
super tuscan*

cacio e pere

pear and pecorino stuffed pasta with pear butter and spiced walnuts • 14

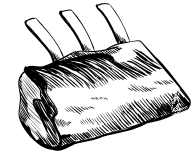
quadrati con ricotta e bietola

housemade ravioli with ricotta and swiss chard served with tomato sauce • 14

gnudi

ricotta and spinach dumplings with sage butter sauce • 13

*- pair with -
rosé or vernaccia*



secondi

The main course, and most substantial part of the traditional Italian meal, is based upon simply-prepared regional meats, poultry or seafood.

costine alla cacciatora

hunter-style spare ribs • 19

orata alla livornese

whole grilled sea bass in a spicy tomato sauce with capers and olives • 25

bistecca alla fiorentina

48oz olive oil and herb marinated porterhouse steak for two

served with 2 contorni • 145

*- pair with -
brunello, brunello, brunello!*

involtini di vitello

roasted, spinach and mushroom stuffed veal shoulder

with pancetta, roasted potatoes and salsa verde • 22

*- pair with -
chianti*

stinco di maiale e mele

braised pork shank with roasted apples, potatoes and rosemary • 18

*- pair with -
super tuscan*



— 4-Course Prix-Fixe —

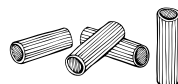
Choose your own 4-course menu

Select 1 dish from each section of a la carte menu

50



antipasti



primi



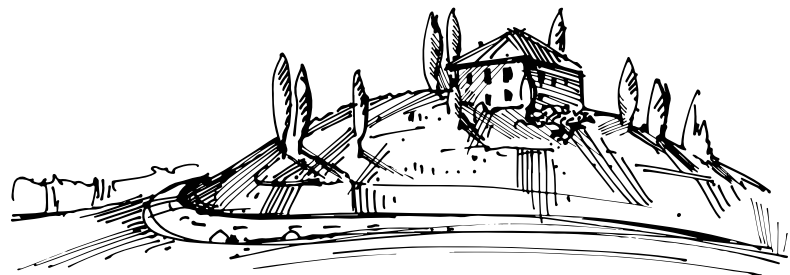
secondi



dolci

wine pairing

Allow us to pair 4 wines to compliment your meal • 25



Nestled in the heart of Italy, Toscana is celebrated for its beautiful landscape, artistic heritage, and — our favorite — rustic cuisine. This spring, Eataly will transport you to the iconic region with our simple dishes, traditional products, and robust wines. Experience Toscana at its finest without leaving Chicago!

— *Ristorante Toscano* —

Open March 4th -April 3rd

Friday & Saturday

11am - 10pm



Sunday

11am - 9:30pm



— *Ristorante* —

TOSCANO