



Les Amis du Vin Utah

Invites You To A Festive Dining Experience In The Italian Tradition At

Cucina Toscana

282 S 300 W, Salt Lake City | Sunday, April 23rd, 2017 at 4:30 PM

Appetizers

ANTIPASTISSIMO

Prosciutto, salami, speck, arista di maiale, gorgonzola, fontina, parmesan, fruit

BRUSCHETTA

Freshly baked Tuscan bread slices topped with fresh tomatoes, olive oil and basil

ZUCCHINI AL FORNO

Bite-size zucchini, ground beef, parmesan, herbs, mint, lemon zest

Nino Franco Rustico Prosecco Valdobbiadene Superiore, Veneto Italy

Insalata

INSALATA LA MISTA ITALIANA

A fresh spring mix tossed with a balsamic vinaigrette dressing and fresh parmesan

Tenuta Luisa Sauvignon Blanc 2014, Friuli-Venezia Giulia, Italy

Primi

RAVIOLI

Handmade spinach and ricotta ravioli in a light butter sage sauce

Cantele Negroamaro Rosato 2015, Rosé from Puglia, Italy

Secondi

POLLO MARSALA

Chicken breast, button and oyster mushrooms, garlic, Marsala

Terredora di Paolo Lacryma Christi del Vesuvio Rosso 2014, Campania, Italy

Dessert

TIRAMISU

Ladyfinger cake with espresso sauce, mascarpone cream and cocoa powder

Frangelico Hazelnut Italian Liqueur

Les Amis du Vin Utah

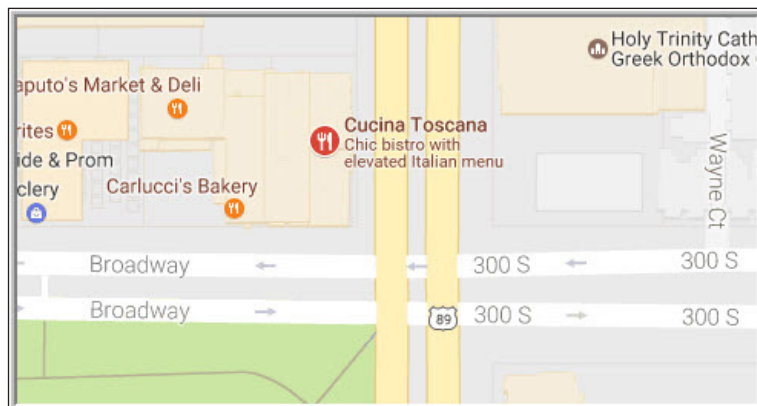


Members \$90 and Guests \$97
Your Hosts: Max Holloway & Leslie Nelson

Cucina Toscana

282 S 300 W, Salt Lake City, UT 84101

Sunday, April 23rd, 2017 at 4:30 PM



Directions To Cucina Toscana:

Cucina Toscana is located on the southwest corner of 300 South and 300 West in the historic Firestone Tire building in downtown Salt Lake City. There should be plenty of street parking on Sunday and there is a small parking lot on the North side of the building. But be careful to park only in places marked for Cucina Toscana (north and east side). The parking lot is shared with an apartment complex that guard their spaces vigilantly, and you may be towed.

If you have questions about parking, please contact Cucina Toscana at (801) 328-3463.