



MARCH IN PISA

Stunning and Leaning... surrounded by beautiful hills, yet so close to the Mediterranean Pisa was one of the four marine republic of Italy controlling the Mediterranean Sea, rich amazing culinary tradition and the great Tuscan wines to match!

Appetizer

Zuppa

ribollita of cannellini beans, sweet onion, braised kale, pancetta ham

Insalata

sweet peppers, campari tomato panzanella salad, red onions, cucumbers, roasted garlic croutons, casino cheese

Antipasto

roasted scallops, celery root and potato mousse, cauliflower florets salad

Roselline

pasta roses filled with wild mushrooms and spinach, gratinée with truffle béchamel pecorino grand cru

Pairing

Maremma Majala

san pellegrino aranciata campari vodka orange, sweet pistachio rim



Entrée

Tordelli Alla Marinara

roasted branzino, house made sweet garlic filled pasta, ricotta in vellutata scampi sauce, roasted langoustine (supp. 5)

Risotto Di Zucca

pecorino baked ghost pumpkin, acquerello risotto, braised cipollini and pistachio

Cod Alla Pisana

pan braised blue cod filet, fingerling potatoes, sweet onions, pachino tomatoes, sage and celery salmoriglio

Tagliata Di Mucco

prime bavette steak tagliata, roasted garlic patatine over arugula and shaved fennel salad, rosemary jus

Pairing

Cecchi Vermentino

delicious complex in taste, similar to sauvignon – white peach, pink grapefruit, light straw color

Chianti Ruffino Aziano Classico

ruby red, deep balanced spices, cherry flavors



Dolci

Torta Co' Bischeri

pasta frolla tarte, vialone nano rice - ricotta and valrhona chocolate soft creamy center, crispy meringue "buttons", whipped mascarpone

Coppa Della Torre

sugar cone with creamy gelato, amarene cherries, icoa white chocolate

Pairing

I'm leaning...

disaronno, café spurt liquor espresso shot, on the rocks... little cream

Three Course Menu 39. | Wine Additional 18.
Gratuity & Taxes Not Included. Cannot be combined with special discount offers

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