

CULINARY MISCHIEF

A ROVING UNDERGROUND DINING EVENT

::: DINNER AT EIGHT ZERO FIVE 06 MAR 10 :::

JUST TO MAKE YOU TASTE IT...

Bresaola della Valtellina ::: Cured Beef from Valtellina
Drizzled with extra virgin olive oil, lemon juice with arugola salad,
cracked black pepper and freshly shaved Parmesan cheese

Malfattai Burro e Salvia ::: Spinach & Ricotta Dumpling
Butter & Sage Ricotta Cheese and Spinach Dumpling,
Light Brown Butter & Sage Sauce, Shaved Parmesan

Pappardelle al Ragù di Coniglio e Funghi Porcini
Home-made pappardelle with rabbit and porcini ragù,
parsely and Pecorino cheese

These are just three of the six courses our guests will be able to enjoy.
Our menus are planned in advance and kept secretive until the day of.
Only thirty people will be able to enjoy this culinary adventure through
the authentic flavors of Tuscany.



il Tocco

boutique parties • private chef • culinary mischief