



MENU

# WELCOME

## KEEPING IN THE FAMILY

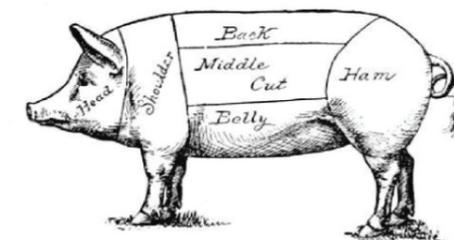
IN 1945 MY UNCLE ESTABLISHED "L'ANTICA NORCINERIA" IN GHIVIZZANO, NEAR LUCCA IN TUSCANY. IN ITALY A NORCINERIA IS A TRADITIONAL BUTCHER SHOP WHICH SPECIALIZES SOLELY IN PORK HAMS. THE PRODUCTS WE MAKE ARE CERTIFIED BY THE SLOW FOOD MOVEMENT, WHICH PROMOTES AND PRESERVES TRADITIONAL REGIONAL PRODUCTS AND PRODUCTION METHODS AROUND THE WORLD.

THE PROGRAM NOW HAS MEMBERS IN OVER 150 COUNTRIES AND HELPS TO MAKE A STATEMENT REGARDING THE GLOBALIZATION OF AGRICULTURAL PRODUCTS.

THE FREE-RANGE PIGS PROCESSED AT L'ANTICA NORCINERIA HAVE EATEN ONLY FOODS THAT ARE IN SEASON SUCH AS SWEET CORN, BRAN, SOY AND BARLEY; THEIR MOST IMPORTANT FOOD – AS HISTORICALLY HAS BEEN THE CASE FOR PIGS IN ITALY – IS SWEET CHESTNUTS. WE ENSURE THE PIGS AS LONG A LIFE AS POSSIBLE, WITH THEM WEIGHING IN AT ANYWHERE FROM 180 TO 240KG.

WE ARE PROUD TO SAY THAT ON NOVEMBER 2015 L'ANTICA NORCINERIA WAS AWARDED WITH A STAR BY GAMBERO ROSSO (THE MOST IMPORTANT ITALIAN FOOD AND WINE MAGAZINE) ACHIEVING THE HIGHEST LEVEL OF MERIT FOR ITS PRODUCTION OF TRADITIONAL HAMS.

AT LENZI TUSCAN KITCHEN WE ARE PROUD TO OFFER EXCLUSIVE, TRADITIONAL AND HIGH QUALITY PRODUCTS TO OUR CUSTOMERS.



\*\* DENOMINAZIONE ORIGINE PROTETTA (D.O.P) CERTIFIED - THE PRODUCE IN WHICH YOU ARE ABOUT TO ENJOY HAS GONE THROUGH A SCRUPULOUS QUALITY PROCESS IN ITALY WHERE IT IS GAURANTEED TO BE UNIQUE, INIMITABLE AND OF HIGH QUALITY AND IT IS STRICTLY REGULATED BY THE ITALIAN GOVERNMENT.

# LA SALUMERIA E I FORMAGGI DEL LENZI

*Hams & Cheeses from Lenzi's Farm*

## **TAGLIERE DEL LENZI**

HAMS & CHEESES FROM LENZI'S FARM  
SMALL **580B** MEDIUM **1080B** LARGE **2200B**

## **BIROLDO IGP PRESIDIO SLOW FOOD**

BLOOD PUDDING HAM  
**420B**

## **SOPPRESSATA**

DIFFERENT PARTS OF THE PORK  
COOKED & PRESSED TOGETHER  
**420B**

## **LARDO**

FATBACK WITH HERBS & ROCK SALT  
**400B**

## **LONZA DOLCE**

DRIED-CURED MUSCLE FROM NECK TO RIB  
**460B**

## **SALAME TOSCANO**

CURED SALAME, FERMENTED & AIR-DRIED  
**370B**

## **CULACCIO DELLA GARFAGNANA**

THE KING OF HAMS, MADE FROM LEG MUSCLE  
**720B**

## **MORTADELLA AL TARTUFO**

HEAT-CURED PORK SAUSAGE  
WITH CUBES OF PORK FAT & TRUFFLE  
**680B**

## **PANCETTA TOSCANA**

ROLLED PORK BELLY  
**320B**

## **FORMAGGI ARTIGIANALI DEL LENZI**

ARTISANAL CHEESES FROM LENZI'S FARM  
SMALL **580B** MEDIUM **980B**

## **PECORINO ROSSO**

FRESH SHEEP MILK CHEESE  
**440B**

## **PECORINO STAGIONATO IN GROTTA**

SHEEP MILK CHEESE  
MATURED IN A NATURAL CAVE  
**460B**

## **IL FORMAGGIO VACCINO**

FRESH COW MILK CHEESE  
**420B**

# GLI ANTIPASTI

*Appetizers*

**TROTA SALMONATA MELA VERDE  
E AVOCADO**

HOMEMADE LIGHTLY SMOKED  
OCEAN SALMON TROUT, GREEN APPLE,  
AVOCADO MAYO & LEMON ZEST

**680B**

**TARTARA DI TONNO,  
AVOCADO E YOGURT**

RAW ATLANTIC WILD BLUE FIN TUNA TARTARE  
WITH CREAMY AVOCADO & YOGURT

**750B**

**CARPACCIO DI CAPASANTA**

HOKKAIDO SCALLOPS CARPACCIO,  
WASABI MAYONNAISE,  
FRESH SPRING ONION & BALSAMIC PEARLS

**720B**

**SUSHI DEL CHIANTI**

BEEF TARTARE  
WITH PARMIGIANO REGGIANO SABAYON  
& FRESH BLACK TRUFFLE

**950B**

**CARPACCIO DI MANZO DI POZZA,  
CARCIOFINI MARINATI E SCAGLIE  
DI PARMIGIANO**

MARINATED BEEF CARPACCIO FROM  
LENZI'S FARM, ITALIAN ARTICHOKE  
& AGED PARMIGIANO REGGIANO

**680B**

**CAPELANTE, FOIE GRAS E TARTUFO  
NERO DI SAN MINIATO**

PAN-SEARED GIANT HOKKAIDO SCALLOPS,  
FOIE GRAS & FRESH BLACK TRUFFLE  
IN PORT SAUCE

**1400B**

**FRITTO DI CALAMARI E GAMBERI**

DEEP-FRIED SQUID & PRAWN  
SERVED WITH SPICY GARLIC MAYO

**680B**

**FOIE GRAS, ANANAS  
E SALSA ALLO SCALOGNO**

PAN-SEARED FRENCH FOIE GRAS  
WITH PINEAPPLE PURÉE & CARAMELIZED SHALLOTS

**1180B**

**BURRATINA CON  
INSALATA DI POMODORI**

SOFT BUFFALO & COW CHEESE  
WITH GREEN, YELLOW & RED TOMATOES

**680B**

**NOCI DI CAPELANTE IN  
SALSA VIAREGGINA**

PAN-SEARED HOKKAIDO SCALLOPS,  
CREAMY BEETROOT POTATO, GARLIC  
& LEMON WINE SAUCE

**780B**

**CALAMARI ALLA PUTTANESCA  
E POLENTA**

SLOW-COOKED SQUID IN LIGHT SPICY  
TOMATO SAUCE WITH CAPERS,  
BLACK OLIVES, ANCHOVIES,  
PARSLEY & ITALIAN BASIL

**450B**

**MELANZANA AL FORNO**

SLOW COOKED HALF BAKED EGGPLANT,  
LIGHT TOMATO SAUCE  
& AGED PARMIGIANO REGGIANO FONDUE

**520B**

**GRANCHIO REALE DELL'ALASKA**

STEAMED KING CRAB WITH  
PICKLED SHALLOTS, YUZU JELLY,  
SPRING ONION & AVOCADO MAYO

**880B**

# INSALATE E ZUPPE

*Salad & Soup*

## INSALATE

### INSALATA MISTA

ORGANIC GREEN SALAD WITH  
FRESH CHERRY TOMATOES, FENNELS & CARROTS

**350B**

### INSALATA DI RUCOLA CON POMODORINI, PARMIGIANO E CARCIOFINI

ORGANIC ROCKET SALAD WITH CHERRY TOMATOES,  
36-MONTHS AGED PARMIGIANO REGGIANO  
& ITALIAN ARTICHOKE IN OIL

**390B**

### INSALATINA DI MARE DEL LENZI

ORGANIC GREEN SALAD WITH  
HOMEMADE SMOKED SALMON,  
PAN-SEARED HOKKAIDO SCALLOPS  
& PRAWNS, CREAMY AVOCADO,  
LETTUCE SAUCE & DEEP-FRIED LEEKS

**720B**

### RUCOLA E SALSICCIA

GRILLED SAUSAGE FROM LENZI'S FARM  
ORGANIC ROCKET SALAD WITH CHERRY TOMATOES,  
36-MONTHS AGED PARMIGIANO REGGIANO

**790B**

## ZUPPE

### ZUPPA CREMOSA DI MAIS E CALAMARI ALLA LENZI

CREAMY SWEET CORN SOUP,  
SLOW COOKED SQUID  
BRAISED IN TOMATO SAUCE

**380B**

### MINISTRA DI GRANCHIO

SLOW COOKED CRAB SOUP WITH ITALIAN FREGOLA  
& CHARCOAL GRILLED CRAB MEAT

**560B**

### MINISTRA DELLA GARFAGNANA

MIXED LEGUMES & VEGETABLES SOUP  
FROM GARFAGNANA, TUSCANY

**420B**

# I PRIMI

*Pasta & Risotto*

AT LENZI TUSCAN KITCHEN WE USE  
HIGH QUALITY ARTISANAL DRY PASTA FROM  
"RUSTICHELLA D'ABRUZZO"



**RAVIOLI RIPIENI DI FOIE GRAS  
IN SALSA DI TARTUFO**  
HOMEMADE RAVIOLI STUFFED WITH  
FRENCH FOIE GRAS & RICOTTA CHEESE,  
TRUFFLE EMULSION & STRAWBERRY SAUCE  
**880B**

**SPAGHETTI ALLA LENZI**  
LENZI'S SPAGHETTI, GARLIC,  
CHILLI, PORK BELLY, TIGER PRAWNS,  
TOPPED WITH A SLICE OF  
BLOOD PUDDING HAM  
**680B**

**PAPPARDELLE AL RAGÙ DI CINGHIALE**  
TRADITIONAL HOMEMADE PAPPARDELLE  
WITH TUSCAN WILD BOAR RAGÙ  
**650B**

**SPAGHETTI ALL'ASTICE CANADESE**  
SPAGHETTI WITH HALF CANADIAN LOBSTER  
& CHERRY TOMATOES IN SAN MARZANO  
TOMATO SAUCE  
**1600B**

**SPAGHETTI CON VONGOLE VERACI  
E BOTTARGA**  
SPAGHETTI IN WHITE WINE SAUCE,  
GALICIAN CLAMS & SHAVED DRIED BOTTARGA  
**980B**

**PICI AL GRANCHIO**  
HOMEMADE PICI WITH ALASKAN CRAB MEAT  
IN CHERRY TOMATO SAUCE, BASIL  
& PARSLEY  
**720B**

**RAVIOLI DI NONNA NELLA  
CON SALSA DI POMODORO E  
FONDUTA DI PARMIGIANO REGGIANO**  
HOMEMADE RAVIOLI STUFFED WITH  
EGGPLANT, RICOTTA CHEESE, HERBS  
WITH TOMATO SAUCE  
& AGED PARMIGIANO REGGIANO FONDUE  
**680B**

**RIGATONI CON POMODORINI E BURRATA**  
RIGATONI IN TOMATO SAUCE,  
BURRATA CHEESE & FRESH BASIL  
**650B**

**SPAGHETTI ALLO SCOGLIO DEL LENZI**  
SPAGHETTI IN WHITE WINE SAUCE,  
ITALIAN SQUID, TIGER PRAWNS, GALICIAN CLAMS  
& CHERRY TOMATOES  
**750B**

**GNOCCHI GORGONZOLA E CULACCIO**  
HOMEMADE POTATO GNOCCHI WITH  
GORGONZOLA & CULACCIO HAM  
FROM LENZI'S FARM  
**650B**

**I RIGATONI DI SAN MINIATO**  
RIGATONI WITH TUSCAN SAUSAGE  
FROM LENZI'S FARM,  
PORCINI MUSHROOMS & TRUFFLE PASTE  
FROM SAN MINIATO IN TUSCANY  
**750B**

**PICI AL RAGÙ D'AGNELLO**  
HANDMADE PICI PASTA WITH  
KNIFE CUT LAMB GROUND  
IN A LIGHT LAMB GRAVY SAUCE  
**850B**

**SPAGHETTI GAMBERI, RICCI DI MARE  
E POMODORINI**  
SPAGHETTI WITH PRAWNS & SEA URCHIN  
IN CHERRY TOMATO SAUCE  
**820B**

**RISOTTO TALEGGIO E TARTUFO**  
SLOW COOKED CARNAROLI RICE WITH  
TALEGGIO CHEESE, TRUFFLE EMULSION  
& FRESH BLACK TRUFFLE  
**880B**

**RISOTTO AI CROSTECI**  
SLOW COOKED CARNAROLI RICE IN  
CROSTACEUS BROTH WITH  
RAW SICILIAN RED PRAWNS  
& DRIED SMOKED EGGPLANT POWDER  
**1500B**

# I SECONDI

*Main Course*

## **FILETTO ALLA ROSSINI**

PAN-SEARED 270-DAYS AUSTRALIAN  
ANGUS BEEF TENDERLOIN TOPPED WITH  
FRENCH FOIE GRAS & BLACK TRUFFLE  
FROM SAN MINIATO IN TUSCANY  
*(Suggested Temperature: Medium Rare)*

**1800B**

## **ASTICE ALLA CATALANA DEL LENZI**

GRILLED CANADIAN LOBSTER,  
ZUCCHINI, CELERY, CARROTS SALAD  
IN LIGHT YUZU DRESSING WITH  
MARINATED CHERRY TOMATOES & LOBSTER MAYO

**HALF LOBSTER 1600B**

**WHOLE LOBSTER 3000B**

## **PLUMA DI MAIALE IBERICO,**

**PURÈ CREMOSO DI PATATE**

**E SCALOGNO BRASATO**

48-HOURS SOUS DE VIDE COOKED IBERIAN PLUMA PORK,  
CREAMY POTATOES & STEW SHALLOTS

**990B**

## **SOGLIOLA ALLA MUGNAIA**

BAKED WHOLE WILD GALICIAN DOVER SOLE  
IN BUTTER & LEMON SAUCE  
*(Suggested: For 1 - 2 persons)*

**BASED ON MARKET PRICE**

## **CACCIUCCO DEL LENZI**

ITALIAN LANGOUSTINE, GALICIAN SEA BASS,  
SQUID & TIGER PRAWNS  
SLOW COOKED IN LIGHT TOMATO SAUCE

**2000B**

## **TROTA SALMONATA, ZUCCHINI IN SCAPECE, PORRO GRIGLIATO E AIOLI**

PAN-SEARED OCEAN SALMON TROUT WITH  
GRILLED MARINATED ZUCCHINI, LEEK  
& AIOLI SAUCE

**880B**

# LA GRIGLIA A LEGNA

*Charcoal Grill*

## **FILETTO DI BRANZINO AL FORNO**

LINE-CAUGHT GALICIAN SEA BASS,  
CRISPY POTATOES, OLIVES, CAPERS,  
CHERRY TOMATOES, BELL PEPPERS SAUCE  
& JERUSALEM ARTICHOKE PURÉE

**1700B**

## **AGNELLO AL MIELE**

TASMANIAN GRASS-FED LAMB MARINATED IN HONEY  
WITH BABY BROCCOLI, BRAISED SHALLOTS  
& GARLIC BLACK TRUFFLE PURÉE

**1700B**

## **LA GRIGLIA A LEGNA**

### **LA FIORENTINA**

GRILLED QUEENSLAND 270-DAYS GRAIN-FED  
BLACK ANGUS BEEF T-BONE STEAK  
SERVED WITH ROASTED POTATOES  
*(Suggested Temperature: Medium Rare)*  
*(Suggested: For 2 - 4 persons)*

**3600B/KG**

### **COSTOLETTE DI AGNELLO**

GRILLED TASMANIAN GRASS-FED LAMB RACKS  
WITH CAULIFLOWER PURÉE,  
LIGHT SMOKED EGGPLANT, BLACK TRUFFLE  
& BABY CARROTS  
*(Suggested Temperature: Medium Rare - Medium)*

**1100B**

### **TAGLIATA CON RUCOLA, PARMIGIANO E POMODORINI**

270-DAYS GRAIN-FED AUSTRALIAN  
ANGUS BEEF TENDERLOIN,  
ROCKET SALAD, CHERRY TOMATOES,  
AGED BALSAMIC & 36-MONTHS AGED  
PARMIGIANO REGGIANO  
*(Suggested Temperature: Medium Rare)*

**1600B**

### **AGNELLO CACCIATORA**

PAN-SEARED WHOLE LAMB RACKS  
IN RED WINE SAUCE, SHALLOTS  
& KALAMATA OLIVES  
*(Suggested Temperature: Medium)*  
*(Suggested: For 2 - 4 persons)*

**4200B**