MENU

WELCOME

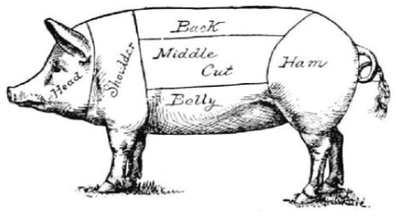
KEEPING IN THE FAMILY

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

PRICES ARE SUBJECT TO APPLICABLE GOVERNMENT TAX AND 10% SERVICE CHARGE

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 ARTICHOKES
& AGED PARMIGIANO REGGIANO
680B

CAPESANTE, 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 CAPESANTE 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

PRICES ARE SUBJECT TO APPLICABLE GOVERNMENT TAX AND 10% SERVICE CHARGE

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 ARTICHOKES 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

MINESTRA DI GRANCHIO
SLOW COOKED CRAB SOUP WITH ITALIAN FREGOLA
& CHARCOAL GRILLED CRAB MEAT
560B

MINESTRA DELLA GARFAGNANA
MIXED LEGUMES & VEGETABLES SOUP
FROM GARFAGNANA, TUSCANY
420B

PRICES ARE SUBJECT TO APPLICABLE GOVERNMENT TAX AND 10% SERVICE CHARGE

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 RAGÚ 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 CROSTECEI
SLOW COOKED CARNAROLI RICE IN
CROSTACEUS BROTH WITH
RAW SICILIAN RED PRAWNS
& DRIED SMOKED EGGPLANT POWDER
1500B

PRICES ARE SUBJECT TO APPLICABLE GOVERNMENT TAX AND 10% SERVICE CHARGE

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)
2000B

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

PRICES ARE SUBJECT TO APPLICABLE GOVERNMENT TAX AND 10% SERVICE CHARGE

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 PURÈE
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)
4300B/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)
1800B

AGNELLO CACCIATORA
PAN-SEARED WHOLE LAMB RACKS
IN RED WINE SAUCE, SHALLOTS
& KALAMATA OLIVES
(Suggested Temperature: Medium)
(Suggested: For 2 - 4 persons)
4200B