

G R E A T C H E F S O F B O S T O N

Toscano Restaurant's Merluzzo in Acquapazza

by Clint Hamblin

In December of 2006, David D'Alessandro purchased Toscano Restaurant, located at 47 Charles Street on Beacon Hill. A major renovation followed and with managing partners Richard Cacciagran and Andrew D'Alessandro (David's son) at the helm, the Toscano tradition of preparing and serving the fine food of Tuscany continues with a new chapter dedicated to presenting truly outstanding food in a warm and comfortable environment.

Let's start with an outstanding Carpaccio Di Manzo, or aged beef, arugula, capers and shaved parmesano with truffle oil. Carpaccio is first about the quality of the meat and second about the preparation, and Toscano succeeds at both. A tasty Caprese includes imported buffalo mozzarella, with fully ripened beefsteak tomatoes and fresh basil and is a perfect companion to the carpaccio.

The impeccable Toscano service continues as Bamberoni alla Brace, or wood-grilled shrimp served with a seasoned shrimp sauce makes its way to the table. It takes one bite to recognize this as an exceptional shrimp appetizer. After two bites, you'll be reaching out for the third shrimp with one hand and calling for your waiter with the other to please bring you another Bamberoni alla Brace to the table.

Assaggi Della Casa, or sliced cured meats served with olives, aged pecorino, Toscano crostini di fegatini and roasted red peppers, is served on a huge platter. Just leave the platter on the table and enjoy a slice or two between courses.

Barbene Rosse includes red beets, gorgonzola dolci with lemon and olive oil. The beets are delicious and pair well with the cheese.

Toscano's traditional Caesar includes romaine hearts, focaccia croutons and is served with a classic rich Caesar dressing that sets the standard for all classic Caesar salads.

Salsiccia is a pizza made with home-made sausage, tomato and fresh mozzarella. Light, crispy and full of the flavor of



Chef de cuisine Samuel Gomez and sous chef Cesare Gavirio

rich tomatoes, this is an excellent pizza either as an appetizer or a main course.

The Gnocchi Quattro Formaggi, or handmade potato gnocchi, is served with four cheeses, and it all just melts in your mouth. The Rigatoni Toscano is made with double-smoked bacon, tomato cream and various herbs. Both pasta dishes could easily handle the main course position.

The Bistecca Fiorentina is an impressive 20-ounce aged T-bone steak served with white beans and sautéed spinach. The meat was tender and juicy, and the white beans and spinach were plain old delicious.

The Saltimbocca alla Romano, or sautéed veal scaloppine with prosciutto, sage and patate al forno, is a meat and potato lover's dream come true. The prosciutto wraps around the veal like a ribbon on a package and the flavors all come together beautifully.

For dessert, the Toscano house specialty is the rich Tiramisu. The Crème Caramel is vanilla custard served with caramel sauce reminiscent of a fine quality flan and the dessert lover's special is the Torta di Mirtilli, or a blueberry and white chocolate tart. You can't go wrong with a glass of champagne served with a slice of



Merluzzo in Acquapazza

Toscano's Torta di Mirtilli.

We New Englanders know our cod. We like it baked and occasionally stuffed, but all that will change after you sample Toscano's Merluzzo in Aquapazza, or Georges Bank cod filet, cherry tomatoes and "crazy water" piselli. This very easy to make dish includes sautéed cod, cherry tomatoes and garlic and is served with very fresh green peas. The cod is so perfectly cooked, it separates with the touch of a fork. The Merluzzo in Acquapazza is striking to look at and absolutely outstanding to eat.

Merluzzo in Acquapazza

Ingredients

11 ounces cod filet
4 cherry tomatoes
2 cloves of garlic
Pinch of parsley
Pinch of red pepper
1/4 cup of fish stock
Olive oil
1 tablespoon butter

Preparation

Lightly flour both sides of the cod filet. In a sauce pan, add olive oil to coat, and sear the fish on both sides. Add the garlic and brown the cloves. Add the cherry tomatoes, fish stock, parsley, crushed red pepper and butter. Sauté the cod until tender. Remove the cod and reduce the sauce. Serve hot.

Wine Pairing

Tocai Giovanni Puiatti

Signature Cocktail

The Peach Bellini Martini is so fruity

and delicious, you could have it for breakfast.

Peach Bellini Martini

1/2 ounce white peach purée
1 1/2 ounce premium vodka
Prosecco
Fresh raspberries

Shake and strain the peach puree and vodka into a chilled martini glass. Top with prosecco and garnish with fresh raspberries.



Peach Bellini Martini



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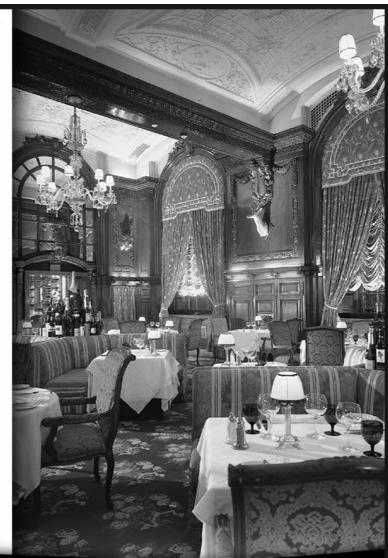
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