



Black Tuscan Crostini

APPETIZERS

Antipasti

Grilled Bread with Truffles

Bruschetta al Tartufo

- 4 slices unsalted Bread
(Tuscan style)
- Extra virgin olive oil
- Truffle paste

Toast bread over grill or in oven till slightly crispy. Drizzle lightly with oil. Then spread with truffle paste. Serve warm so you can smell the aroma of the truffles.



Grilled Bread Peasant Style

Bruschetta del Contadino

- 4-6 small slices unsalted Bread
(Tuscan style)
- 2 Tuscan Sausages
- 1 ball of fresh Mozzarella

Remove casing from sausage, spread some sausage on each slice of bread. Cut the mozzarella into small, thin slices and place on top of prepared slices of bread and sausage. Put in oven at 350°F, till mozzarella is melted. Serve warm.

Grilled Bread with Lardo

Bruschetta al Lardo

- 4-6 small slices unsalted Bread
(Tuscan style)
- 4-6 slices Lardo*
- Extra virgin olive oil

Toast slices of bread over grill or in oven till slightly crispy. Drizzle lightly with oil. Sprinkle with finely chopped lardo. Serve warm so you can smell the aroma of the lardo.

* LARDO IS A TYPE OF SALAMI. It is made from the layer of fat directly under the skin of a pig or boar, cured with salt and other spices, often pepper and garlic. This Italian specialty is often eaten raw in Italy and surrounding parts, usually accompanying antipasto.



Black Tuscan Crostini

Crostini neri toscani

- 6 Chicken livers
- 2 Anchovies
- 2 tbsp Capers (in oil)
- 1 Parsley bunch
- Extra virgin olive oil
- ½ Onion