

## TOSCA OPENING

Ask Tosca's chef what Italian food is all about and he tells you, "Beautiful ingredients, simply prepared." Landon Schoenefeld is just back from a research trip to Italy. Not a bad gig, getting paid to eat your way through Tuscany and its neighboring provinces.



When he says beautiful ingredients, Landon is talking in part about freshness. The plan is to buy local as much as possible, to make the shortest distance from the farm to the plate. And to use what he calls "nose to tail" eating: buying and butchering the whole animal—lamb or pig—and varying the menu according to which part he uses on any given day. Pastas and entrees range from \$11 to around \$30. And there's beer and wine available.



The menu was still under construction as of this writing, but we can tell you: spaghetti and meatballs were nowhere in sight. "The plan is to be unapologetically Italian," Landon says. "A genuine Italian flavor, with just a little added finesse."