

# TOSCANA

— NORTHERN ITALIAN GRILL —

## - APPETIZERS -

### **CALAMARI FRITTI 15**

*served with pomodoro*



### **MOZZARELLA CAPRESE 14**

*fresh mozzarella and tomatoes, basil an olive oil*



### **EGGPLANT ROLLATINI 14**

*stuffed with ricotta, gorgonzola, mozzarella  
and parmesan*

### **MEATBALLS 16**

*house made meatballs served with dollop of  
ricotta and toasted crostini*

### **MOZZARELLA STICKS 13**

*served with pomodoro*

## - SALADS -

### **\*\* CAESAR SALAD 13**

*crispy romaine with homemade dressing, shaved  
Reggiano cheese and croutons*

### **\*\* ROMAN CAESAR SALAD 15**

*crispy romaine with homemade dressing, pancetta,  
shaved Reggiano cheese topped with an over easy egg  
and croutons*



### **MIXED GREEN SALAD 13**



### **TUSCAN SALAD 15**

*mixed greens, cherry tomato, fresh mozzarella, roasted  
red pepper and marinated vegetables with our sweet  
red pepper vinaigrette*

ADD GRILLED CHICKEN \$6 GRILLED SHRIMP \$7

## - SIDES -

**BROCCOLI 5**

**SPINACH 5**

**SAUSAGE 6**

**MEATBALLS 8**

PLEASE NOTIFY YOUR SERVER OF FOOD ALLERGIES

*Due to current market conditions, some ingredients may not be available*



gluten free

\*\* can be made gluten free

all entrees served with house salad  
caesar \$ or roman caesar \$  
\$ = UPCHARGE

## - PASTA -

LINGUINE, SPAGHETTI, PENNE, ANGEL HAIR  
GLUTEN FREE \$

### CHEESE RAVIOLI 25

with vodka or pomodoro sauce

### \*\* PASTA PRIMAVERA 26

fresh vegetables, mushrooms, olives, white or red sauce

### \*\* CARBONARA 28

light parmesan cream sauce with sauteed pancetta and  
onion

### TUSCAN HOMEMADE MEATBALLS 27

vodka or pomodoro sauce over pasta

### \*\* CLASSIC BOLOGNESE 28

a northern Italian meat sauce

### \*\* PASTA AMATRICIANA 28

Italian pancetta, pomodoro, fresh basil

### \*\* PESTO 27

creamy basil pesto

### PASTA TOSCANA 28

meatball, sausage, eggplant in pomodoro or vodka  
sauce

## - SEAFOOD -



### GRILLED SALMON 33

crusted with almonds, tarragon sauce, risotto,  
vegetable

### \*\* SHRIMP SCAMPI 31

sauté of shrimp, garlic, chardonnay lemon butter sauce  
over pasta

### \*\* HADDOCK FRANCAISE 30

garlic, chardonnay lemon butter sauce over pasta

### \*\* LITTLE NECK CLAMS 33

white or red sauce over pasta

### \*\* FRUTTI DI MARE 37

scallop, shrimp, calamari and clams in marinara over  
pasta

### \*\* PAN SEARED SHRIMP AND SCALLOPS 35

chardonnay, garlic lemon butter sauce over angel hair



### MANGO SALMON 34

over risotto and vegetable topped with a mango salsa

## - ITALIAN CLASSICS -

### \*\* EGGPLANT PARMIGIANA 28

layered eggplant with mozzarella, served with penne

### CHICKEN PARMIGIANA 29

breaded, pomodoro, mozzarella, served with penne

### VEAL SORRENTINO 30

lightly breaded cutlet, layered with eggplant and  
prosciutto, topped with mozzarella, served with  
penne

### \*\* CHICKEN FRANCAISE 29

tender medallions, sautéed in chardonnay lemon  
butter sauce, served with your choice of pasta

### \*\* CHICKEN MARSALA 29

marsala wine, mushrooms, served with your choice  
of pasta

## - TOSCANA SPECIALITIES -



### 100Z SIRLOIN 36

served au poivre over garlic mash and vegetable

### \*\* RUSTIC BOLOGNESE 35

slow roasted beef and pork over homemade  
pappardelle pasta

### OSSO BUCO MILANESE 37

braised pork shank in a robust tomato broth served  
with garlic mash and vegetable



### DUCK CASSIS 43

crispy half roasted duck with garlic mash and  
vegetables and a sweet cassis and balsamic demi



gluten free

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Please note consuming raw or under cooked meats or seafood may  
increase your risk of a food borne illness