

TOSCANA

— NORTHERN ITALIAN GRILL —

- APPETIZERS -

CALAMARI FRITTI 16

served with pomodoro



MOZZARELLA CAPRESE 15

fresh mozzarella and tomatoes, basil an olive oil



EGGPLANT ROLLATINI 15

stuffed with ricotta, gorgonzola, mozzarella and parmesan

MEATBALLS 17

house made meatballs served with dollop of ricotta and toasted crostini

MOZZARELLA STICKS 14

served with pomodoro

- SALADS -

**** CAESAR SALAD 14**

crispy romaine with homemade dressing, shaved Reggiano cheese and croutons

**** ROMAN CAESAR SALAD 16**

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



MIXED GREEN SALAD 14



TUSCAN SALAD 16

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

ADD GRILLED CHICKEN \$7 GRILLED SHRIMP \$8

- SIDES -

BROCCOLI 6

SPINACH 6

SAUSAGE 7

MEATBALLS 9

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

\$ = UPCHARGE

*all entrees served with house salad
caesar \$ or roman caesar \$*

- PASTA -

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

CHEESE RAVIOLI 27

with vodka or pomodoro sauce

**** PASTA PRIMAVERA 26**

fresh vegetables, mushrooms, olives, white or red sauce

**** CARBONARA 29**

light parmesan cream sauce with sauteed pancetta and onion

TUSCAN HOMEMADE MEATBALLS 29

vodka or pomodoro sauce over pasta

**** CLASSIC BOLOGNESE 29**

a northern Italian meat sauce

**** PASTA AMATRICIANA 29**

Italian pancetta, pomodoro, fresh basil

**** PESTO 28**

creamy basil pesto

PASTA TOSCANA 29

meatball, sausage, eggplant in pomodoro or vodka sauce

- SEAFOOD -

GRILLED SALMON 34

crusted with almonds, tarragon sauce, risotto, vegetable

**** SHRIMP SCAMPI 32**

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

**** HADDOCK FRANCAISE 31**

garlic, chardonnay lemon butter sauce over pasta

**** LITTLE NECK CLAMS 34**

white or red sauce over pasta

**** FRUTTI DI MARE 38**

scallop, shrimp, calamari and clams in marinara over pasta

**** PAN SEARED SHRIMP AND SCALLOPS 37**

chardonnay, garlic lemon butter sauce over angel hair

MANGO SALMON 35

over risotto and vegetable topped with a mango salsa

- ITALIAN CLASSICS -

**** EGGPLANT PARMIGIANA 29**

layered eggplant with mozzarella, served with penne

CHICKEN PARMIGIANA 30

breaded, pomodoro, mozzarella, served with penne

VEAL SORRENTINO 31

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

**** CHICKEN FRANCAISE 30**

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

**** CHICKEN MARSALA 30**

marsala wine, mushrooms, served with your choice of pasta

- TOSCANA SPECIALITIES -

100Z SIRLOIN 38

served au poivre over garlic mash and vegetable

**** RUSTIC BOLOGNESE 36**

slow roasted beef and pork over homemade pappardelle pasta

 gluten free

** can be made gluten free

OSSO BUCO MILANESE 38

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

DUCK CASSIS 45

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

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