

TOSCANA

— NORTHERN ITALIAN GRILL —

Appetizers

SPINACH GNUDI

ricotta dumplings with a sage brown butter sauce topped with butter toasted bread crumbs

SEARED TUNA

4oz, sesame encrusted, sliced, over pickled vegetables, served with seaweed, ginger, wasabi and soy sauce

Entrees

BARRAMUNDI

over risotto and vegetables with a roasted red pepper pesto

PAN SEARED SCALLOPS

with homemade lemon pepper tagliatelle and a fresh tarragon sauce topped with grape tomatoes

LAMB SHANK

14oz, braised, mashed potatoes and vegetables with a rosemary red wine demi glace