

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 15

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

MOZZARELLA STICKS 13

served with pomodoro

CHEESE PUFFS 15

*goat cheese, mozzarella and basil with
pomodoro sauce*

- SALADS -

CAESAR SALAD 13

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

ROMAN CAESAR SALAD 15

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

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*

- SIDES -

BROCCOLI 5

SPINACH 5

SAUSAGE 6

MEATBALLS 6

ADD GRILLED CHICKEN \$6 GRILLED SHRIMP \$7

PLEASE NOTIFY YOUR SERVER OF FOOD ALLERGIES

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

- PASTA -

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

CHEESE RAVIOLI 23

with vodka or pomodoro sauce

PASTA PRIMAVERA 23

fresh vegetables, mushrooms, olives, white or red sauce

CARBONARA 25

light parmesan cream sauce with sauteed pancetta and onion

TUSCAN HOMEMADE MEATBALLS 24

vodka or pomodoro sauce over pasta

CLASSIC BOLOGNESE 25

a northern Italian meat sauce

PASTA AMATRICIANA 24

Italian pancetta, pomodoro, fresh basil

PESTO 24

creamy basil pesto

PASTA TOSCANA 25

meatball, sausage, eggplant in pomodoro or vodka sauce

- SEAFOOD -

GRILLED SALMON 30

crusted with almonds, tarragon sauce, risotto, vegetable

SHRIMP SCAMPI 29

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

HADDOCK FRANCAISE 27

garlic, chardonnay lemon butter sauce over pasta

LITTLE NECK CLAMS 30

white or red sauce over pasta

FRUTTI DI MARE 34

scallop, shrimp, calamari, clams, mussels in marinara over pasta

PAN SEARED SHRIMP AND SCALLOPS 33

chardonnay, garlic lemon butter sauce over angel hair

MANGO SALMON 31

over risotto and vegetable topped with a mango salsa

- ITALIAN CLASSICS -

SERVED WITH PASTA

EGGPLANT PARMIGIANA 26

layered eggplant with mozzarella

CHICKEN PARMIGIANA 27

breaded, pomodoro, mozzarella

VEAL SORRENTINO 29

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

CHICKEN FRANCAISE 27

tender medallions, sautéed in chardonnay lemon butter sauce

CHICKEN MARSALA 27

marsala wine, mushrooms

- TOSCANA SPECIALITIES -

10OZ SIRLOIN 33

served au poivre over garlic mash and vegetable

RUSTIC BOLOGNESE 32

slow roasted beef and pork over homemade pappardelle pasta

OSSO BUCO MILANESE 34

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

DUCK CASSIS 41

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

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

\$ = UPCHARGE

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