



TOSCANA
Dinner

Per Cominciare

items to be shared at the table

Antipasto	parma prosciutto, salumi, soppressata, mortadella	12.95/16.95
Formaggi	imported cheeses, mixed olives and nuts	11.95/15.95
Bruschetta	cherry tomatoes, basil and garlic served on grilled baguette	7.95/11.95
Fritto	flash fried calamari and zucchini served with spicy marinara	11.95/15.95

Antipasti e Insalate

seasonal appetizers and salads

Carpaccio*	arugula, beef tenderloin, shaved parmigiano with truffle oil	11.95
Cozze	sautéed mussels served in a light tomato, garlic and white wine broth	10.95
Polpette	beef, pork and veal meatballs with tomato ragù	9.95
Portobello	organic green salad with grilled portobello mushroom, tomatoes, goat cheese, tuscan fries, balsamic vinaigrette	9.95
Prosciutto e Burrata	fresh burrata (creamy mozzarella), parma prosciutto	13.95
Mista	organic mixed greens, asiago crostini, vegetable crudite, red wine vinaigrette	8.95
Caesar	radicchio and romaine, asiago croutons, parmigiano reggiano	8.95
Toscana	organic mixed greens, roma tomatoes, caramelized walnuts, blue cheese and balsamic vinaigrette	8.95
Arugula	organic arugula, poached pears, goat cheese and balsamic vinaigrette	9.95
Caprese	fresh mozzarella, sliced tomatoes, basil, evoo	13.95
Zuppa	soup of the day	4/8

\$25 corkage fee per bottle, limit 2 bottles per table

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Pasta Fatta in Casa

all pasta made in house

Gnocchi potato dumplings with tomato sauce, mozzarella and basil	20.95
Lasagna spinach pasta with bolognese sauce and béchamel	20.95
Ravioli ricotta filled pillow pasta with a tomato basil sauce and parmigiano	20.95
Agnolotti roasted veal and swiss chard ravioli with a brown butter sage sauce	22.95
Tagliatelle sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes finished with basil and parmesan cheese	19.95

Altre Paste

other pasta

Carbonara* thin spaghetti with egg, cacio cheese, guanciale, smoked pancetta, black pepper	19.95
Spaghetti fresh clams sautéed and served in choice of bianco or rosso sauce	23.95
Buttera tubular pasta, italian sausage and sweet peas in a tomato cream sauce	21.95
Positano penne pasta, sautéed shrimp, zucchini and cherry tomatoes in a garlic and white wine sauce with pecorino cheese	23.95

Gluten free pasta available upon request

Mare e Terra

sea and land

Salmone* pan seared Scottish salmon with zucchini farrotto	25.95
Mare lobster, scallops, calamari, mussels, clams, shrimp and peperoncino over linguini, in bianco or rosso sauce	34.95
Ossobuco milano style, slow braised veal shank with saffron risotto	36.95
Vitello Piccata veal sautéed with lemon, butter, capers, white wine sauce, with sautéed spinach and crispy potatoes	24.95
Milanesa bone in veal chop breaded and pan fried, served with baby arugula, cherry tomatoes, and topped with shaved parmigiano	36.95
Pollo Medici lightly breaded chicken breast, pan fried then baked with pomodoro sauce and fresh mozzarella, with crispy potatoes or side of pasta	22.95
Filetto* 9 oz. prime beef tenderloin, black truffle demi, grilled asparagus, crispy potatoes	35.95

Contorni

all sides 6.95

Pasta pomodoro sauce, or olive oil and garlic
Asparagi grilled asparagus
Crispy Potatoes oven roasted with rosemary and garlic
Broccoli sautéed with olive oil and garlic
Spinaci sautéed baby spinach