



**TOSCANA**  
*Dinner*

### *Per Cominciare*

items to be shared at the table

---

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

### *Antipasti e Insalate*

seasonal appetizers and salads

---

<b>Carpaccio*</b> arugula, beef tenderloin, shaved parmigiano with truffle oil	13.95
<b>Cozze</b> sautéed mussels served in a light tomato, garlic and white wine broth	12.95
<b>Polpette</b> beef, pork and veal meatballs with tomato ragù	11.95
<b>Portobello</b> organic green salad with grilled portobello mushroom, tomatoes, goat cheese, tuscan fries, balsamic vinaigrette	9.95
<b>Prosciutto e Burrata</b> fresh burrata (creamy mozzarella), parma prosciutto	13.95
<b>Mista</b> organic mixed greens, asiago crostini, vegetable crudite, red wine vinaigrette	8.95
<b>Caesar</b> radicchio and romaine, asiago croutons, parmigiano reggiano	8.95
<b>Toscana</b> organic mixed greens, roma tomatoes, caramelized walnuts, blue cheese and balsamic vinaigrette	8.95
<b>Arugula</b> organic arugula, poached pears, goat cheese and balsamic vinaigrette	9.95
<b>Caprese</b> fresh mozzarella, sliced tomatoes, basil, evoo	13.95
<b>Zuppa</b> 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

---

<b>Gnocchi</b> potato dumplings with tomato sauce, mozzarella and basil	23.95
<b>Lasagna</b> spinach pasta with bolognese sauce and béchamel	23.95
<b>Ravioli</b> ricotta filled pillow pasta with a tomato basil sauce and parmigiano	23.95
<b>Agnolotti</b> roasted veal and swiss chard ravioli with a brown butter sage sauce	25.95
<b>Tagliatelle</b> sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes finished with basil and parmesan cheese	22.95

## *Altre Paste*

other pasta

---

<b>Carbonara*</b> thin spaghetti with egg, cacio cheese, guanciale, smoked pancetta, black pepper	22.95
<b>Spaghetti</b> fresh clams sautéed and served in choice of bianco or rosso sauce	25.95
<b>Buttera</b> tubular pasta, italian sausage and sweet peas in a tomato cream sauce	23.95
<b>Positano</b> penne pasta, sautéed shrimp, zucchini and cherry tomatoes in a garlic and white wine sauce with pecorino cheese	26.95

*Gluten free pasta available upon request*

## *Mare e Terra*

sea and land

---

<b>Salmone*</b> pan seared Scottish salmon with zucchini farrotto	28.95
<b>Mare</b> lobster, scallops, calamari, mussels, clams, shrimp and peperoncino over linguini, in bianco or rosso sauce	38.95
<b>Ossobuco</b> milano style, slow braised veal shank with saffron risotto	39.95
<b>Vitello Piccata</b> veal sautéed with lemon, butter, capers, white wine sauce, with sautéed spinach and crispy potatoes	27.95
<b>Milanesa</b> bone in veal chop breaded and pan fried, served with baby arugula, cherry tomatoes, and topped with shaved parmigiano	39.95
<b>Pollo Medici</b> lightly breaded chicken breast, pan fried then baked with pomodoro sauce and fresh mozzarella, with crispy potatoes or side of pasta	25.95
<b>Filetto*</b> 9 oz. prime beef tenderloin, black truffle demi, grilled asparagus, crispy potatoes	38.95

## *Contorni*

all sides 7.95

---

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