



TOSCANA
Lunch

— *Antipasti* —
two or four servings

<i>Salumi</i>	12.95/16.95
Imported and domestic cured meats, marinated olives and crostini	
<i>Bruschetta</i>	7.95/11.95
Cherry tomatoes, basil and garlic served on grilled baguette	
<i>Fritto</i>	11.95/15.95
Flash fried calamari and zucchini served with spicy marinara	

— *Insalate* —

<i>Caesar</i>	7.95
Baby romaine, red endive, parmigiano, black pepper, caesar dressing	
<i>Mista</i>	7.95
Organic mixed greens, vegetable crudite, asiago crostini, red wine vinaigrette	
<i>Lattuga</i>	8.95
Iceberg lettuce, turkey bacon, cherry tomatoes, gorgonzola, blue cheese dressing	

— *Entree Insalate* —

<i>Caprese</i>	13.95
Fresh mozzarella, sliced tomatoes, basil, evoo, balsamic reduction	
<i>Portobello</i>	12.95
Organic mixed greens, grilled portobello mushroom, tomatoes, goat cheese, tuscan fries and balsamic vinaigrette	
<i>Chicken Paillard</i>	17.95
Seasoned, pounded, grilled chicken breast, organic mixed greens, grape tomatoes, red onions, carrots, radishes, tuscan pecorino cheese, balsamic vinaigrette	
<i>Tortine di Granchio</i>	19.95
Crab cake, organic mixed greens, roasted vegetables	
<i>Bistecca*</i>	19.95
Grilled filet mignon, baby organic arugula, cherry tomatoes, grana padano cheese and aged balsamic vinaigrette	
<i>Romana</i>	<i>with grilled shrimp</i> 18.95 <i>with salmon*</i> 19.95
Romaine, shrimp or salmon, avocado, red onion, tomato, feta, red wine vinaigrette	

— *Pasta Fatta in Casa* —

pasta made in house

<i>Gnocchi Sorrentina</i>	16.95
Potato dumplings with tomato sauce, mozzarella and basil	
<i>Garganelli</i>	16.95
Prosciutto, fresh asparagus, truffle butter and parmigiano	
<i>Lasagna Emiliana</i>	17.95
Spinach pasta with bolognese sauce and béchamel	
<i>Ravioli Caprese</i>	17.95
Ricotta-filled pillow pasta with tomato basil sauce and parmigiano	
<i>Linguine Mare</i>	22.95
Shrimp, calamari, clams, mussels, cherry tomatoes and peperoncino in a garlic white wine broth	
<i>Rigatoni Buttera</i>	17.95
Tubular pasta, italian sausage and sweet peas in a tomato cream sauce	
<i>Farfalle con Pollo</i>	17.95
Bowtie pasta, sautéed chicken, spinach and sundried tomatoes in an asiago cream sauce	
<i>Tagliatelle</i>	16.95
Sautéed shallots, diced eggplant, zucchini, sweet peppers, cherry tomatoes, finished with basil and parmesan cheese	
<i>Pomodoro</i>	14.95
Fresh tomatoes, basil, garlic and evoo	
<i>Pasta Bolognese</i>	17.95
Meat sauce and parmigiano	

— *Mare e Terra* —

sea and land

<i>Pollo Parma</i>	18.95
Lightly breaded chicken breast, pan fried then baked with pomodoro sauce and fresh mozzarella, served with side of pasta	
<i>Vitello Piccata</i>	21.95
Veal sautéed with lemon, butter, capers and white wine sauce, served with a side of pasta	
<i>Salmone*</i>	21.95
Pan-seared Scottish salmon with zucchini farrotto	
<i>Scampi Positano</i>	19.95
Penne pasta, sautéed shrimp, zucchini and cherry tomatoes in a garlic and white wine sauce with pecorino cheese	

**these items are cooked to order, and therefore may be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*