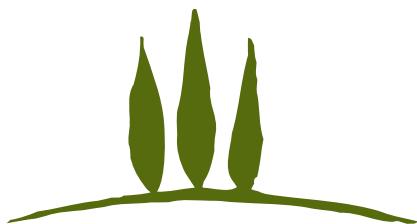




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TOSCANA

*Dinner*



## *Per Cominciare*

items to be shared at the table

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<i>Antipasto</i> parma prosciutto, salumi, soppressata, mortadella	16.95/19.95
<i>Formaggi</i> imported cheeses, mixed olives and nuts	16.95/19.95
<i>Bruschetta</i> cherry tomatoes, basil, garlic served on grilled baguette	10.95/15.95
<i>Fritto</i> flash fried calamari and zucchini served with spicy marinara	16.95/19.95

## *Antipasti e Insalate*

seasonal appetizers and salads

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<i>Carpaccio*</i> arugula, beef tenderloin, shaved parmigiano with truffle oil	17.95
<i>Cozze</i> sautéed mussels served in a light tomato, garlic and white wine broth	17.95
<i>Parmigiana</i> eggplant and parmesan, Tuscan style	15.95
<i>Portobello</i> organic green salad with grilled portobello mushroom, tomatoes, goat cheese, tuscan fries, balsamic vinaigrette	10.95
<i>Prosciutto e Burrata</i> fresh burrata (creamy mozzarella), parma prosciutto	18.95
<i>Mista</i> organic mixed greens with asiago crostini, vegetable crudite and red wine vinaigrette	10.95
<i>Caesar</i> radicchio and romaine, asiago croutons, parmigiano reggiano	10.95
<i>Toscana</i> organic mixed greens, roma tomatoes, caramelized walnuts, blue cheese and balsamic vinaigrette	10.95
<i>Arugula</i> organic arugula, poached pears, goat cheese and balsamic vinaigrette	11.95
<i>Caprese</i> fresh mozzarella, sliced tomatoes, basil, evoo	14.95

## *Contorni*

all sides 8.95

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

## *Pasta Fatta in Casa*

all pasta made in house

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<i>Gnocchi</i> potato dumplings with tomato sauce, mozzarella and basil	27.95
<i>Lasagna</i> spinach pasta with bolognese sauce and béchamel	27.95
<i>Ravioli</i> ricotta filled pillow pasta with a tomato basil sauce and parmigiano	27.95
<i>Agnolotti</i> roasted veal and swiss chard ravioli with a brown butter sage sauce	29.95
<i>Tagliatelle</i> sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes finished with basil and parmesan cheese	27.95

## *Altre Paste*

other pasta

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<i>Spaghetti (Carbonara)*</i> pasta with egg yolk, cacio cheese, guanciale, smoked pancetta and black pepper	27.95
<i>Linguine</i> fresh clams sautéed and served in bianco or rosso sauce	30.95
<i>Buttera</i> tubular pasta, italian sausage and sweet peas in a tomato cream sauce	28.95
<i>Cavatelli</i> small pasta shells, beef meatballs in tomato sauce	28.95
<i>Penne</i> sautéed shrimp, zucchini and cherry tomatoes in a garlic and white wine sauce with pecorino cheese	31.95

*Gluten free pasta available upon request*

## *Mare e Terra*

sea and land

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<i>Salmone*</i> pan-seared Scottish salmon with zucchini farrotto	34.95
<i>Mare</i> lobster, scallops, calamari, mussels, clams, shrimp and peperoncino over linguini, in bianco or rosso sauce	39.95
<i>Ossobuco</i> milano style, slow braised veal shank with saffron risotto	39.95
<i>Vitello Piccata</i> veal sautéed with lemon, butter, capers, white wine sauce, with sautéed spinach and crispy potatoes	33.95
<i>Pollo Medici</i> lightly breaded chicken breast, pan fried then baked with pomodoro sauce and fresh mozzarella, with crispy potatoes or side of pasta	31.95
<i>Filetto*</i> 9 oz. prime beef tenderloin with black truffle demi, served with sides of grilled asparagus and crispy potatoes	44.95

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

*\*These items may be served raw or undercooked, and/or are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*