



TOSCANA Lunch

ANTIPASTI

Antipasto	\$18.95
Imported and domestic cured meats, marinated olives and crostini	
Bruschetta	\$14.95
Cherry tomatoes, basil, garlic, olive oil, and fresh mozzarella with a balsamic reduction served on a grilled baguette	
Fritto Misto	\$21.95
Flash-fried calamari and zucchini served with spicy marinara	

INSALATE

Caesar	\$9.95
Radicchio and romaine, asiago croutons and parmigiano reggiano	
Mista	\$9.95
Mixed greens, asiago crostini and vegetable crudité, with red wine vinaigrette	
Lattuga	\$10.95
Iceberg lettuce, turkey bacon, cherry tomatoes, and gorgonzola, with blue cheese dressing	
Caprese	\$16.95
Fresh mozzarella, sliced tomatoes, basil, arugula, and EVOO	

ENTRÉE INSALATE

Portobello	\$16.95
Organic green salad with grilled portobello mushroom, tomatoes, goat cheese, and Tuscan fries, with balsamic vinaigrette	
Pollo Paillard	\$21.95
Grilled chicken breast, mixed greens, grape tomatoes, red onions, carrots, radishes, and Tuscan pecorino cheese, with balsamic vinaigrette	
Polpetta di Granchio	\$25.95
Crab cake, organic mixed greens, roasted vegetables	
Bistecca*	\$27.95
Grilled filet mignon, organic baby arugula, cherry tomatoes, Grana Padano cheese and aged balsamic vinaigrette	
Romana	
Romaine, shrimp, avocado, red onion, tomato, and feta, with red wine vinaigrette	
– With Shrimp \$24.95 or Salmon* \$26.95	

PASTA

Gnocchi Sorrentina	\$23.95
House-made potato dumplings with tomato sauce, mozzarella, and basil	
Tagliatelle Verde	\$23.95
House-made spinach pasta with prosciutto and asparagus in truffle parmesan cream sauce	
Lasagna Emiliana	\$24.95
Spinach pasta with bolognese sauce and béchamel	
Ravioli Caprese	\$23.95
Ricotta-filled pillow pasta with tomato basil sauce and parmesan	
Linguine Mare	\$31.95
Scallops, calamari, mussels, clams, shrimp, and peperoncino in bianco or rosso sauce	
Rigatoni Buttera	\$25.95
Italian sausage and sweet peas in tomato cream sauce	
Farfalle con Pollo	\$23.95
Sautéed chicken, sautéed spinach, and sundried tomatoes in asiago cream sauce	
Tagliatelle Primavera	\$23.95
Sautéed shallots, diced eggplant, zucchini, sweet peppers, and cherry tomatoes finished with basil and parmesan cheese	
Pasta Bolognese	\$23.95
Traditional, slow-cooked meat sauce over your choice of spaghetti, penne or linguine	
Penne Positano	\$24.95
Sautéed shrimp, zucchini, and cherry tomatoes in garlic and white wine sauce with pecorino cheese	

SECONDI

Pollo Parmesan	\$26.95
Lightly breaded, pan-fried chicken breast baked with Pomodoro sauce and fresh mozzarella, served with a side of pasta.	
Vitello Piccata	\$31.95
Veal sautéed in a caper, wine, butter, and lemon sauce, served with capellini pasta	
Salmone*	\$28.95
Pan-seared Scottish salmon with zucchini farrotto	

* May be prepared raw or undercooked.

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

06.26.25