



TOSCANA

Dinner



Per Cominciare

<i>Antipasto</i>	parma prosciutto, salumi, soppressata, mortadella, roasted peppers and walnuts with grilled crostini	19.95
<i>Formaggi</i>	imported cheeses, mixed olives, nuts and grilled crostini	21.95
<i>Bruschetta</i>	heirloom cherry tomatoes, basil, garlic, olive oil, and fresh mozzarella with a balsamic reduction served on a grilled baguette	14.95
<i>Fritto</i>	flash fried calamari and zucchini served with spicy pomodoro	21.95

Antipasti e Insalate

<i>Carpaccio*</i>	arugula, beef tenderloin, and shaved parmigiano with truffle aioli and fried capers	21.95
<i>Cozze</i>	sautéed mussels served in a light tomato, garlic and white wine broth with grilled crostini	21.95
<i>Parmigiana</i>	Tuscan-style eggplant parmesan	16.95
<i>Portobello</i>	organic green salad with grilled portobello mushroom, tomatoes, goat cheese, tuscan fries, and balsamic vinaigrette	15.95
<i>Burrata</i>	fresh burrata (creamy mozzarella), parma prosciutto, EVOO and balsamic reduction	18.95
<i>Mista</i>	organic mixed greens with asiago crostini, vegetable crudite and red wine vinaigrette	12.95
<i>Caesar</i>	radicchio and romaine, asiago croutons, parmigiano reggiano	12.95
<i>Toscana</i>	organic mixed greens, roma tomatoes, caramelized walnuts, blue cheese and balsamic vinaigrette	13.95
<i>Arugula</i>	organic arugula, poached pears, goat cheese and balsamic vinaigrette	14.95
<i>Caprese</i>	fresh mozzarella, sliced tomatoes, basil, and evoo	16.95

Contorni 14.95

<i>Pasta</i>	tomodoro sauce, or olive oil and garlic
<i>Asparagi</i>	grilled asparagus
<i>Patate</i>	oven roasted fingerling potatoes with rosemary and garlic
<i>Broccoli</i>	sautéed with olive oil and garlic
<i>Spinaci</i>	sautéed baby spinach

Pasta Fatta in Casa

<i>Gnocchi</i> potato dumplings with tomato sauce, mozzarella and basil	27.95
<i>Lasagna</i> spinach pasta with bolognese sauce and béchamel	28.95
<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

<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	34.95

Gluten free pasta available upon request \$4.95

Mare e Terra

<i>Salmone*</i> pan-seared Scottish salmon with zucchini farrotto	36.95
<i>Mare</i> lobster, scallops, calamari, mussels, clams, shrimp and peperoncino over linguini, in bianco or rosso sauce	49.95
<i>Osso Buco</i> milano style, slow braised veal shank with saffron risotto	55.95
<i>Vitello Piccata</i> veal sautéed with lemon, butter, capers, white wine sauce, served with sautéed spinach and crispy potatoes	38.95
<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	36.95
<i>Filetto*</i> 9 oz. prime beef tenderloin with black truffle demi, served with sides of grilled asparagus and crispy potatoes	54.95

\$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*

09.04.25