

## *Antipasti*

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### **Calamari Fritti 13**

Deep fried Calamari + Traditional marinara sauce

### **Bruschetta 12**

Toasted Crostini + Heirloom tomatoes + Basil + EVOO + Bufala Mozzarella

### **Bagna Cauda Primavera 12**

Grilled eggplant + Red bell pepper + Sun-dried tomato + Goat cheese + Anchovy + Bagna Cauda sauce

### **Carciofi al Burro 14**

Grilled artichoke hearts + Lemon Beurre Blanc

### **Carpaccio al Grana Padano 18**

Thinly sliced Filet mignon + Arugula + Grana Padano Cheese + Capers + EVOO

### **Polpo al Limone 18**

Charcoal grilled octopus + Seasoned Olive oil, fresh herb and lemon dressing

### **Scampi alla Griglia 18**

Pancetta wrapped Jumbo Scampi + White wine and paprika reduction sauce

### **Funghi Ripieni 12**

Stuffed mushrooms + Veal, Prosciutto and Fontina cheese filling + White wine and herb sauce

### **Assaggio di Formaggio 14**

Cheese platter + Four imported cheeses + Dried fruit + Homemade Jam + Grilled Focaccia bread

## *Insalata e Zuppa*

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### **Zuppa del Giorno**

Made Fresh daily with seasonal ingredients

### **Insalata Primavera 10**

Mixed Greens + Vine ripe tomato + Light Italian vinaigrette

### **Insalata di Cavolo Nero 13**

Mixed Kale + Orange + Grapefruit + Blood orange + Feta cheese + Balsamic Vinaigrette

### **Insalata Caesar 10**

Romaine Lettuce + Croutons + Grana Padano cheese + House Caesar dressing

### **Insalata Caprese 14**

Organic Heirloom tomatoes + Basil + EVOO + Bufala Mozzarella

### **Insalata di Barbabietole 12**

Grilled Beets + Arugula + Seared queso fresco + Candied pecans + Fine herbs Vinaigrette

## *Il Riso*

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### **Risotto alla Aragosta 32**

Grilled lobster tail + Onion + Carrots + White wine + Fresh tomato sauce

### **Risotto ai Quattro Formaggio 21**

Creamy Risotto + Four traditional imported cheeses



## La Pasta

*\*Pastas are made fresh daily*

### **Penne Mediterraneo 28**

Shrimp + Artichokes + Sundried tomatoes + fresh herbs and garlic sauce

### **Tortellini Verdi 24**

Cheese Tortellini + Fresh herbs + Porcini Mushrooms + Tomato cream sauce

### **\*Spaghetti alla Carbonara 23**

Spaghetti + Grilled pancetta + Parmesan cream + fresh English Peas + Cracked black pepper

### **\*Pappardelle al Ragu 28**

Pappardelle pasta + Meat sauce + Dried Chile oil + Mascarpone

### **\*Bavettine al Frutti di Mare 36**

Bavettine pasta + Fresh local sea food + Fresh tomato sauce + Garlic + White wine

### **\*Ravioli di Aragosta 32**

Homemade Lobster Ravioli + Fresh Tomato + Guajillo Infused butter sauce

### **Linguine alle Vongole 28**

Linguini pasta + Fresh clams + Herbs and butter sauce

## Secondo Piatto

### **Scampi Classico 35**

Jumbo Scampi + Classic garlic, herb and white wine sauce + Linguine pasta

### **Salmone alla Crema Rosa 29**

Seared King Salmon + Pink peppercorn cream sauce + Seasonal Vegetables

### **Pollo Campagnola 25**

Grilled chicken breast + Sun-dried tomatoes + Goat cheese + Kalamata olives + Balsamic vinegar + Sautéed Spinach

### **Pollo Parmigiano con Melanzane 25**

Lightly bread chicken + Eggplant + Mozzarella cheese + Traditional marinara sauce

### **Filetto ai Funghi di Bosco 39**

Pan Roasted Fillet Mignon + Wild seasonal mushrooms + garlic and white wine sauce

### **Osso Buco alla Milanese 42**

Braised veal shank + Risotto or linguine pasta

### **Vitello Piccatina al Limone 29**

Lightly floured Veal + Mushrooms, butter, lemon, capers and white wine sauce + Seasonal Vegetables

### **Costolette di Agnello 39**

Grilled Lamb chops + Seasoned Olive oil, fresh herbs + Sweet potato & yogurt purée

### **Lombatina alla Griglia 46**

Grilled 16oz. Veal chop + Rosemary, balsamic sauce + vegetables + Fingerling potatoes

**The Tuscany Room is available for your private dining**

*Sales tax will be added to the retail price on all taxable items. \$5 split charge. 20% service charge will be added to all parties of 8 or more. No personal checks accepted. We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles.*