



## Appetizers

- 2 Mozzarella and Tuscan Bruschetta** 9.95  
Fresh mozzarella cheese with locally grown herloom tomatoes drizzled with basil olive oil infusion, served with Tuscan bruschetta.
- 6 Salmon Carpaccio** 9.95  
Thinly sliced smoked salmon topped with capers, red onions and lemon infused extra virgin olive oil.
- 7 Fried Calamari** 8.95  
In a specially prepared batter.
- 40 Eggplant Timbale** 6.95  
Baked eggplant torte with fresh mozzarella and tomato basil sauce.
- 41 Mediterranean Platter** 9.95  
Italian prosciutto, fresh mozzarella, olives, citrus marinated with anchovies, aged provolone, roasted bell peppers and sun dried tomatoes.
- 42 Beef Carpaccio** 9.95  
Thinly sliced tenderloin beef w/ arugula & shaved Parmigiano drizzled w/ citrus-infused olive oil

## Salads

- 1a Caesar Salad w/ Grilled Chicken** 9.95
- 46 Spring Berry and Goat Cheese Salad** 7.95  
Organic greens, seasonal berries, candied walnuts and goat cheese with walnut and raspberry vinaigrette.
- 300 Mozzarella and Tuscan Bruschetta** 9.95  
Fresh Mozzarella Cheese with Locally Grown Tomatoes & Tuscan Bruschetta drizzled with our own extra virgin olive oil with fresh basil infusion.
- 301 Organic Mixed Green Salad** 3.95

## Sandwiches & Pizzas

*Sandwiches Served on Ciabatta Bread*

- 320 Panino Rustico** 10.95  
Parma Prosciutto, fresh mozzarella, vine ripe tomato, fontina cheese & basil olive oil.
- 321 Sausage, Bell Peppers and Onions** 9.95  
House made grilled sausage, roasted bell peppers & onion with herb tomato sauce.
- 322 Vegetarian Pizza** 11.95  
Mushrooms, Bell Peppers, Onion, Eggplant, Mozzarella Cheese
- 18 Salmon Pizza** 11.95  
Smoked salmon, red onions, dry ricotta and chives.
- 19 Margherita Pizza** 9.95  
Crispy pizza with fresh mozzarella cheese, tomato topping, fresh basil, oregano drizzled with extra virgin olive oil.
- 20 Pizza Toscana** 11.95  
Sundried tomatoes, mozzarella, goat cheese and pine nuts.
- 21 Paesana Pizza** 11.95  
Salami, pepperoni, italian sausage, parmesan and mozzarella cheese.

## Pasta as

### We Love it in Italy

- 11 Ravioli Di Parma** 8.95  
House made ravioli filled with braised beef, veal and aromatic vegetable ragu with Parmigiano, sage and light butter sauce.
- 13 Rigatoni w/ Smoked Chicken** 9.95  
Rigatoni tossed with house smoked, roasted chicken in a Parmigiano cream sauce.
- 50 Homemade Cheese Ravioli** 8.95  
Ravioli filled with ricotta and mozzarella cheese in a light tomato herb sauce.
- 51 Lasagna Bolognese** 9.95  
Baked multilayered homemade pasta with veal, beef, mushroom ragu and gourmet cheese.
- 310 Spaghetti w/ Tomato & Basil Sauce** 7.95  
Spaghetti tossed with fresh tomato & basil Add meatballs or Sausage Add \$3.00
- 311 Cannelloni** 9.95  
Baked homemade pasta with veal, chicken, beef & prosciutto ragu.
- 312 Capellini Primavera** 9.95  
Angel hair pasta with seasonal fresh vegetables in a light tomato herb sauce.
- 313 Linguini w/ Clam Sauce** 10.95  
Linguini tossed with eastern clams, sauteed with garlic, Italian parsley & Chardonnay wine
- 314 Butternut Squash Ravioli** 9.95  
Roasted butternut squash filled ravioli served with creamy tomato sauce & roasted almonds
- 315 Fettuccine alla Bolognese w/ Veal Meatballs & Grilled Sausage** 10.95  
Homemade wide fettuccini in a veal, Beef & mushroom Ragu, Served with Grilled sausage & veal meatballs.

## Tuscany's Artwork

- 29 Chicken w/ Wild Mushrooms and Marsala** 12.95  
Sautéed chicken breast in a Marsala-Mushroom sauce.
- 31 Eggplant Torte and Butternut Squash Ravioli** 12.95  
Baked multi-layered sautéed eggplant with cheese fondue in a herb tomato sauce, served with butternut squash ravioli.
- 55 Mediterranean Grilled Salmon** 16.95  
Grilled fresh salmon served on linguine with zucchini blossom, fresh tomato & basil sauce.
- 60 Chicken Parmigiana** 13.95  
Sautéed chicken Milanese baked with tomato sauce, parmesan and mozzarella cheese
- 330 Salmon Genovese** 15.95  
Pan seared fresh salmon with braised mushrooms & capers in a lemon-wine sauce.
- 331 Scampi Riviera** 16.95  
Sautéed butterfly prawns with capers, mushrooms, Italian Parsley & lemon sauce
- 332 Chicken and Sausage Frissee** 14.95  
Boneless chicken & grilled house made sausage with garlic, mushrooms, white wine & cherry peppers
- 333 Lemon Chicken w/ Mushrooms and Capers** 13.95  
Sautéed Breast of Chicken w/ capers, mushrooms, lmon & butter sauce