

Tuscany Italian Restaurant  
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## **ANTIPASTO**

### **ZUPPI DE MUSSELS \$8**

Fresh green lip mussels sautéed in a spicy red sauce

### **FRIED CALAMARI \$8**

Lightly breaded and flash-fried, served with marinara

### **GRILLED FLATBREAD \$7**

Sun-dried tomatoes, spinach, artichoke hearts, and Italian cheeses in toasted flatbread

### **HERBED GOAT CHEESE \$7**

Seasoned goat cheese baked in marinara and served with toasted pita

### **BRUSCHETTA \$7**

Toasted Italian bread topped with Tuscan balsamic tomato salsa

### **ARTICHOKE HEARTS \$6**

Breaded and flash-fried, served with marinara

### **GARLIC CHEESE BREAD \$5**

Italian bread baked with garlic butter and topped with mozzarella cheese

## **INSALATA**

### **SPINACH SALAD \$9**

Fresh spinach tossed with pine nuts, onions, and homemade bacon dressing topped with fresh goat cheese

### **THREE HEART SALAD \$11**

Artichoke hearts, celery hearts, and heart of palm tossed with field greens and wild mushrooms in a dijon garlic vinaigrette

### **AHI TUNA SALAD \$16**

Sesame encrusted Ahi tuna pan seared rare, served with fresh tomatoes, cucumbers, and mixed greens, with a roasted red pepper vinaigrette

## **STEAK, PORK, LAMB AND FOWL**

### **NEW YORK STRIP OR FILET MIGNON \$24**

Hand trimmed and grilled, served with roast garlic potatoes or sautéed vegetables

### **STEAK OPUA \$25**

Strip or filet, peppercorn encrusted, topped with a bourbon peppercorn cream sauce, served with roast garlic potatoes or sautéed vegetables

### **STEAK MILANO \$25**

Strip or filet, grilled and topped with sautéed mushrooms and onions, served with roast garlic potatoes

### **PORK INVOLTINI \$20**

Pork scaloppini rolled with Italian cheeses, sun-dried tomatoes and spinach, pan seared and simmered in a wild mushroom wine reduction served with roast garlic potatoes

### **DUCK SCALOPPINI \$24**

Pan seared and oven roasted, served over mushroom risotto with a vodka cream reduction, served with roast garlic potatoes

### **TWIN LAMB CHOPS \$26**

Two 4 oz. lamb chops grilled and served with a rosemary demi-glaze and roast garlic potatoes

## **VITELLO O POLLO**

### **MARSALA \$18**

Veal or chicken scaloppini sautéed in a homemade marsala wine sauce with fresh onions and mushrooms

### **CASONI \$18**

Veal or chicken scaloppini sautéed in a white wine with portabella mushrooms, spinach and artichoke hearts

### **PICATTA \$17**

Veal or chicken scaloppini sautéed in a lemon white wine reduction with fresh capers

### **DI PARMIGIANA \$16**

Veal, chicken or eggplant scaloppini lightly breaded then baked with marinara and fresh mozzarella cheese

### **FETTUCCINI POLLO FLORENTINE \$17**

Chicken scaloppini, pan seared and tossed with spinach and mushrooms in a white wine cream sauce

## **PASTA**

### **LINGUINE DE MARE FRA DIAVALO \$18**

Linguine tossed with shrimp, scallops, calamari, and mussels in a spicy red sauce

### **PENNE CON GAMBERI E CAPE SANTE \$18**

Penne pasta tossed with shrimp, scallops, mushrooms and fresh tomatoes in a pesto cream sauce

### **CAPELLINI IN PINK SAUCE \$18**

Shrimp, mushrooms and onions tossed with angel hair pasta in an herbed cream sauce

### **TORTELLINI MICHELANGELO \$17**

Mushrooms, prosciutto, onions, and peas tossed in a delicate cream sauce

### **GNOCCHI BOLOGNESE \$16**

Fresh potato dumplings tossed in a homemade creamy meat sauce and topped with parmesan cheese

### **FETTUCCHINI CARBONARA \$15**

Fettuccini tossed with prosciutto, bacon, onion and fresh egg in a savory cream sauce

### **MOSTACCILI SICILIANA \$15**

Italian sausage, peppers, and onions tossed with penne pasta in a spicy red sauce

### **PASTA PRIMAVERA \$14**

Sautéed vegetables tossed with penne pasta or linguine in a garlic white wine sauce

### **FETTUCCHINI ALFREDO \$12**

Fettuccini tossed in cream and parmesan cheese

Add shrimp and broccoli \$5

Add shrimp \$4

Add grilled chicken \$3

Add broccoli and mushrooms \$2

Add broccoli or mushrooms \$1

### **SPAGHETTI WITH MARINARA \$11**

Spaghetti topped with our homemade marinara

Add our homemade meatballs \$2.50

### **LINGUINE, OLIVE OIL, AND GARLIC \$11**

Linguine tossed with sautéed garlic and olive oil

Add shrimp and broccoli \$5

Add shrimp \$4

Add grilled chicken \$3

Add broccoli and mushrooms \$2

Add broccoli or mushrooms \$1

### **LASAGNA \$13**

Pasta layered with Italian cheeses, veal and pork ragout, topped with mozzarella cheese and baked to perfection

### **CANNELLONI \$12**

Hand rolled pasta stuffed with veal and pork with marinara, topped with mozzarella cheese

### **MANICOTTI \$12**

Hand rolled pasta stuffed with Italian cheeses and spinach, topped with mozzarella cheese

**SIDES**

LINGUINE, OLIVE OIL AND GARLIC \$4  
SPAGHETTI MARINARA \$4  
SAUTEED VEGETABLES \$3  
FETTUCINI ALFREDO \$4  
GARLIC SAUTEED SPINACH \$3  
HOMEMADE MEATBALLS \$2.50

**DESSERTS**

Our dessert selections change often. See below for some recent offerings:

TIRAMISU  
NEW YORK CHEESECAKE WITH STRAWBERRY SAUCE  
WHITE CHOCOLATE ECLAIR CHEESECAKE  
3-D CHOCOLATE CAKE  
BAILEY'S IRISH CREAM CHEESECAKE  
CHOCOLATE CHIP CANNOLI  
SPUMONI