

- Salads and Pasta Specialties -

Prime Steak Caesar Salad

Parmesan and herb crusted top sirloin steak grilled to order and sliced, served with crispy Caesar salad \$15.95

Chicken Milanese Salad

Grilled breast of Chicken incrustated with herbs, served with organic baby field greens, roasted beets and toasted almonds with blue cheese vinaigrette and crispy pancetta \$13.95

Mozzarella Caprese

Fresh mozzarella, tomatoes and basil drizzled with extra virgin olive oil \$10.95

Carpaccio Cipriani

Thin Filet Mignon with arugula, shaved parmigiano and citrus-caper aioli \$10.95

Spaghettoni Al Pomodoro E Basilico

Thin spaghetti tossed with tomato-basil sauce \$10.95

Fettuccine con Funghi Tartufati

Fettuccine with sauteed field mushrooms & truffle sauce \$12.95

Linguine with Clam Sauce

Linguine with sauteed fresh Clams, roasted Garlic and Extra Virgin Olive Oil \$14.95

Fettuccine alla Carbonara

With braised pancetta, julienne zucchini, parmigiano reggiano cheese and fresh ground black pepper \$12.95

Linguine with Salmon Puttanesca

With fresh basil, seared salmon, olives, capers and vine ripened cherry tomato sauce \$12.95

Ossobuco Agnolotti

Half Moon shaped Ravioli filled with slowly braised Veal Shank with Mire Poix Vegetables in a roasted Tomato-Sage and Truffle sauce \$13.95

Tagliatelle with Vodka & Smoked Salmon

Spinach fettuccine in a shallots, vodka, smoked salmon and light tomato sauce \$13.95

Broccolini and Sausage Ravioli

Housemade stuffed with sausage blended with Goat Cheese and Roasted Pepper with sautéed Garlic and Olive Oil.

Served on a bed of broccolini and Fingerling Potatoes \$12.95

- Tuscany's Artwork -

Tuscan Chicken Sandwich

Grilled chicken breast with blue cheese mayo, arugola, shaved red onion and tomato
\$11.95

King Prawns in Macadamia and Herb Crust

With Extra Virgin Olive Oil and Lemon Sauce \$16.95

Seared Wild Salmon

Seared fresh wild salmon in a lemon, caper and mushrooms sauce \$14.95

Sea bass Almandine

Sautéed fresh Sea Bass in a lemon-butter and toasted almond sauce \$14.95

Eggplant Torte and Butternut Squash Ravioli

Baked eggplant cake with cheese fondue. Served with house made
butternut squash ravioli \$14.95

Chicken and Sausage Cacciatore

Grilled House made Sausage and Chicken Breast with sautéed Bell Peppers, Onions
and Mushrooms in an Herb Tomato sauce \$14.95

Chicken Paillard Piccata

Grilled Pounded breast of chicken with lemon caper sauce and steamed assorted
fresh vegetables drizzled with lemon infused extra virgin olive oil \$14.95

Chicken and Sausage Ala Calabrese

Chicken and house made sausage, grilled and finished in a lemon-vinegar reduction
sauce with cherry peppers, mushrooms and roasted garlic \$13.95

Chicken Marsala

Boneless breast of chicken in a Marsala red wine and wild Mushroom sauce \$13.95

Chicken Scaloppine alla Bolognese

Sautéed Breast of Chicken baked with Prosciutto and Gruyere Cheese \$14.95

ROOMS AVAILABLE FOR PRIVATE PARTIES