

Tomaso's

Chandler Appetizers

Fresh Black Mussels \$10
With saffron cream.

Seared Scallops and Capers \$12
With a lemon butter sauce and crostini.

Honey sesame glazed Crab Cakes \$10

Caprese and Parmesan herb Bruschetta \$10

Sicilian Antipasto \$10
Provolone prosciutto, olives, fresh mozzarella and
citrus anchovies.

Baked eggplant involtini with fresh
Mozzarella. \$9

Smoked Salmon Bruschetta \$10

Sautéed fresh Clams \$10
Served in a white wine garlic broth.

Calamari and Pepperocini Fra Diavolo \$10

Fried Mozzarella in Carrozza \$8
In a light, spicy tomato basil sauce.

Soups

Pasta Fagioli \$9
Tuscan vegetable soup

Butternut Squash Soup \$9
Homemade butternut squash cream soup

Lobster Bisque Soup \$9
Fresh diced lobster

Straciatella \$9
Spinach and egg drop soup

Salads

Fresh berries, field greens, glazed walnuts, goat cheese, and raspberry vinaigrette. \$8

Fresh mozzarella, field greens, tomato, cucumber, mais, and balsamic vinaigrette. \$8

Romaine, classic Caesar dressing, fresh parmesan shavings, and herb croutons. \$8

Avocado, prosciutto, tomato, cucumber, and field greens in a blue cheese vinaigrette. \$8

Apple, gorgonzola, olives, field greens and toasted almonds with our house dressing. \$8

**Please be advised that consuming raw or undercooked egg, meats, seafood, and shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

Home made Pasta Specialties

Duetto Di Casa \$ 19

Butternut Squash Ravioli with an amaretto cream and gnocchi with pesto.

Capellini with Shrimp and Clams \$ 19

Sautéed Clams and Prawns in a roasted tomato and shallot white wine broth.

Eggplant Involtini and Butternut Ravioli \$ 19

Ricotta stuffed eggplant with light tomato basil, served with ravioli in cream sauce.

Rigatoni Smoked Chicken \$ 17

With a wild mushroom Porcini Truffle cream sauce.

Four Cheese Ravioli \$ 16

Homemade ravioli in a tomato basil sauce topped with gorgonzola.

Spicy Italian Sausage and Roasted Chicken \$ 18

Roasted Peppers and Onions in a light pesto sauce tossed with Spaghetti.

Baked Gnocchi \$ 16

In a Veal and Beef Ragu with melted mozzarella.

Mussels and Clams Brodetto \$ 18

Sautéed Mussels and Clams in a porcini tomato sauce over linguini.

Butternut Squash Ravioli \$ 18

Homemade ravioli in an Amaretto cream sauce topped with toasted almonds.

Prosciutto and Beef Tortilloni \$ 18

Served in a light butter sage and parmesano sauce.

Seafood Risotto \$ 22

Seafood medley in a tomato broth over saffron risotto.

Lobster Ravioli \$ 20

Ravioli in a shallot, brandy, saffron cream sauce.

Spaghetti al Telefono \$15

Thin spaghetti tossed with a light tomato basil sauce and fresh diced mozzarella.

Add meatballs or Italian sausage for \$3.00.

Chef's Signature Plates

Northern Combo \$ 22

**Scampi, Chicken Involtini, Lobster Ravioli and sautéed fresh vegetables.

**Seafood Spiedini \$ 22

Shrimp, Scallops, Salmon and Swordfish skewered with peppers and onions drizzled with garlic and herb infused oil, served with pesto mashed potatoes.

**Almond encrusted Ahi Tuna \$ 20

Seared Ahi Tuna served with lobster, sundried tomato risotto and honey sesame reduction.

**Poached Salmon and Scampi \$ 22

Served with fresh steamed vegetables & lemon-rosemary infused oil.

Pancetta wrapped Seabass \$ 24

Freshly baked Seabass with pesto sauce. Served with roasted potato and sautéed vegetables.

Tilapia and Lobster Ravioli \$ 21

Pan seared Tilapia with roasted tomato, capers and olives. Served with homemade Lobster Ravioli in a gorgonzola cream sauce.

Veal Scaloppini \$ 22

Veal Scaloppini of your choice: Marsala or Picatta. Served with parmesan roasted potato and seasonal vegetables.

Pork Chop Valdostana \$ 20

Boneless Pork Chop stuffed with assorted cheeses and prosciutto in a porcini mushroom reduction. Served with parmesan roasted potato and fresh mixed vegetables.

Sicilian Trio \$ 21

Braciola, Eggplant Involtini and Butternut Squash Ravioli served with sautéed vegetables.

Chicken Saltimbocca \$ 21

Pan seared chicken breast topped with prosciutto and cheese in a white wine garlic reduction. Served with parmesan roasted potato and seasonal vegetables.

**Parmesan Encrusted Steak \$ 19

Freshly grilled and sliced steak to order. Served with avocado salad and herb bruschetta.

**New York Steak Pizzaiola \$ 24

14 oz strip steak in a porcini truffle mushroom sauce, topped with fresh mozzarella and served with parmesan roasted potato and mixed vegetables.

**Fillet Mignon alla Gorgonzola \$ 24

A roasted garlic, port reduction sauce. Served with potato and mixed vegetables.