

Tuscany  
Lunch Menu

## **Antipasti**

### **Bruschetta alla Toscana**

*Toasted Italian bread topped with fresh tomatoes, basil and herbs*

**\$4.50**

### **Vongole al Forno**

*Baked clams in a white wine and butter herb sauce*

**\$6.95**

### **Calamari Fritti**

*Fried baby squid with cocktail sauce*

**\$8.25**

### **Caprese**

*Fresh mozzarella, sliced tomatoes, olive oil and fresh basil*

**\$6.75**

### **Carpaccio**

*Thin sliced prime sirloin garnished with shaved parmigiano, portobello, capers and truffle oil*

**\$7.25**

### **Calamari alla Livornese**

*Sautéed calamari and baby spinach tossed with a spicy tomato sauce and served with toasted garlic bread*

**\$8.95**

### **Cozze al Guazzetto**

*Steamed mussels in a lightly spiced fresh tomato broth*

**\$7.95**

### **Polpi alla Griglia Piccantini**

*Marinated grilled baby octopus on a bed of radicchio*

**\$8.50**

## **Zuppe**

### **Minestrone Toscano**

*Bowl of vegetable minestrone soup*

**\$3.75**

### **Pasta e Fagioli**

*Bowl of navy bean soup*

**\$3.75**

## **Insalate**

### **Tuscany Salad**

*Mixed greens with provolone, hearts of palm, garbanzo beans, olives and sun-dried tomatoes and bleu cheese vinaigrette*

**\$9.95**

### **Insalatina di Spinaci**

*Fresh baby spinach, bacon, spicy caramelized walnuts and bleu cheese, tossed with roasted red pepper dressing*

**\$8.95**

### **Garbage Salad**

*Assorted house greens with cured meat, cheese, and crispy chopped vegetables tossed with house dressing*

**\$9.95**

### **Cesare**

**\$5.95**

*With Chicken*

**\$9.95**

### **Della Casa**

*With croutons and shaved parmesan*

**\$3.75**

## **Pizze** *in our wood burning oven*

### **Margherita**

*Fresh tomato sauce, mozzarella and fresh basil*

**\$7.95**

### **Affumicata**

*Smoked chicken, bacon, smoked mozzarella, romano cheese and tomato sauce*

**\$8.25**

### **Tuscany**

*Fresh tomato sauce, fresh basil, goat cheese, grilled portobello and oven dried tomatoes*

**\$8.25**

### **Regina**

*Sausage, mushrooms, green bell peppers and tomato sauce*

**\$8.25**

### **Ortolana**

*Grilled vegetables, fresh tomato sauce and mozzarella*

**\$8.25**

## **Paste**

### **Raviolini ai Quattro Formaggi**

*Pasta stuffed with veal and parmigiano cheese in a four cheese sauce*

**\$10.95**

### **Pennine al Brivido**

*Baby mostaccioli with garlic, olive oil, herbs, hot peppers and a touch of fresh tomato sauce*

**\$9.95**

### **Capellini d'Angelo al Pomodoro**

*Angel hair pasta with fresh tomato sauce and fresh basil*

**\$9.25**

### **Maccheroni Cipriani**

*Homemade fresh square pasta with brandy, basil, tomato and a touch of cream*

**\$10.95**

**Ravioli Pera alla Giorgio**

*Pear and parmigiano stuffed ravioli with a puree of pine nuts, walnuts, cashews, sun-dried tomatoes, fresh pears and mascarpone cheese*

**\$11.95**

**Linguine alla Viareggina**

*Linguine with fresh white or red clam sauce*

**\$11.95**

**Paglia e Fieno**

*Homemade egg and spinach noodles with prosciutto, mushrooms and light cream sauce*

**\$10.95**

**Gnocchi Verdi con Gorgonzola e Noci**

*Homemade spinach gnocchi with a creamy imported gorgonzola cheese sauce and walnuts*

**\$11.25**

**Cavatelli all'Amatriciana**

*Eight finger cavatelli with pancetta, tomato sauce and pecorino cheese*

**\$10.95**

**Agnolotti di Ricotta**

*Round ravioli stuffed with ricotta cheese and spinach in a porcini mushroom herb and parmigiano sauce* **\$11.95**

*All pasta available with tomato sauce or Bolognese sauce*

**Specialita Toscane****Salsiccia con Peperoni**

*Grilled sausage, sautéed onions and bell peppers*

**\$10.95**

**Salsiccia con Fagioli**

*Baked sausage with olive oil, garlic and sage served with navy beans and fresh tomato sauce*

**\$10.95**

**Pollo allo Spiedo**

*Half chicken roasted on a woodburning rotisserie with roasted potatoes*

**\$9.95**

**Melanzane alla Parmigiana**

*Eggplant with fresh tomatoes, mozzarella and parmigiano cheese*

**\$9.95**

## **Carne e Pesce**

### **Costoletta di Maiale al Forno**

*Roasted pork ribeye chops with roasted potatoes and peas in a white wine sauce*

**\$13.95**

### **Paillard di Pollo con Spinaci**

*Marinated and grilled chicken breast in herbs served over sautéed spinach in garlic olive oil*

**\$12.75**

### **Tagliata al Gorgonzola**

*10 oz. NY strip sliced over roasted garlic mashed potatoes topped with gorgonzola cheese*

**\$15.95**

### **Petti di Pollo Vesuvio**

*Sautéed chicken breast served with potato wedges, garlic olive oil, rosemary and white wine sauce*

**\$12.95**

### **Scaloppine di Vitella ai Funghi Portobello**

*Sautéed medallions of veal with portobello mushrooms and port wine demi glaze sauce*

**\$14.95**

### **Petti di Pollo Piccata**

*Sautéed chicken breast with white wine lemon caper sauce served on a bed of greens*

**\$12.95**

### **Vitella all'Aretina**

*Sautéed medallions of veal with a touch of cream, sun-dried tomatoes, goat cheese and pesto*

**\$14.95**

### **Salmone al Forno**

*Baked salmon over julienne vegetables and roasted eggplant sauce*

**\$13.95**

## **Verdure**

### **Spinaci all'Aglietto**

*Fresh spinach sautéed in garlic and olive oil*

**\$3.95**

### **Verdura Mista alla Griglia**

*Marinated grilled fresh vegetables of the day*

**\$5.95**

### **Asparagi alla Parmigiana**

*Steamed asparagus sprinkled with parmigiano cheese and melted butter*

**\$5.95**