

Tuscany's Dinner Menu

APPETIZERS

Chilled Jumbo Shrimp and Snow Crab Claws Cocktail	18
Colossal shrimps and crab claws with a spicy horseradish cocktail sauce	
Fresh Maine Lobster and Shrimp Martini Salad	16
With hearts of palm, avocado and pink grapefruit segments in a creamy citrus vinaigrette	
Venetian Style Crabcakes with Spicy Slaw	15
Served with spicy chipotle aioli	
"Fritto Misto" of Tender Calamari, Whitebait and Shrimp	14
Italian Riviera style, golden crispy with grilled spicy tomato-garlic sauce	
Seared Beef Carpaccio with Arugula and Parmigiano	14
Limoncello scented extra virgin olive oil and Reggiano shavings	
Baked Polenta Tower with Roasted Forest Mushrooms (<i>Vegetarian</i>)	12
Corn meal soufflé topped with roasted mushrooms over a creamy gorgonzola sauce	
Crispy Baby Artichokes a la "Romana" (<i>Vegan</i>)	12
Roasted baby artichokes served with a spicy arrabbiata tomato sauce	
Imported Prosciutto di Parma with Sweet Melon	14
Thin slices of imported Parma ham and ripe Cantaloupe melon	

SALADS

Hearts of Crispy Romaine a la "Caesar"	11
Crispy romaine leaves, anchovy-garlic dressing, garlic crouton and Parmesan shavings	
Assorted Underwood Ranch Baby Greens and Shaved Fennel	11
Tossed with aged Balsamic Vinaigrette and toasted pine-nuts	
Heirloom Tomato Salad with Creamy Burrata Cheese and Aged Modena Balsamic Vinegar	14
Underwood Ranch organic tomatoes, roasted Vidalia onion, arugula and creamy burrata cheese	
Our Famous Chopped Grilled Vegetable Salad with Gorgonzola	12
Chopped grilled vegetables, romaine and walnuts with Dijon mustard vinaigrette (with chicken add 3.00, shrimp 5.00)	
Roasted Beet Salad with Gloria Chenel's Sonoma County Fresh Goat Cheese	13
Grilled asparagus, candied pecans, and roasted fig-vin cotto dressing	
Tuscany's Wedge Salad with Applewood Smoked Bacon Dressing	12
Baby iceberg lettuce, crumbled gorgonzola blue cheese, crispy bacon	

SOUPS

Fresh Garden Vegetable Minestrone (<i>Vegetarian</i>)	7
Assorted fresh vegetables and legumes simmered in a vegetable stock with aromatic herbs	
Country Style Tuscan Bean Soup "Pasta e Fagioli"	7
Cannelini bean soup with ditalini pasta and Prosciutto scent	
Sweet Corn and Langostino Chowder	9
In creamy shrimp and lobster stock with young celery and carrots	

Chef-Proprietor: Tommaso Barletta

PASTAS AND GRAINS

Spaghetti Carbonara	16
<i>Classic Roman dish of pancetta, sweet onion and creamy Parmesan sauce</i>	
Florentine "Gnudi" with burnt butter and crispy sage	16
<i>Ricotta and spinach dumplings served over tomato sauce and topped with Parmigiano-sage gratin</i>	
Capellini with Fresh Roma Tomatoes and Sweet Basil	16
<i>Sweet plum tomatoes simmered with extra virgin olive oil, garlic and basil</i>	
Pappardelle with Chicken Bolognese and Vegetable Ragout	17
<i>Home made wide ribbon pasta with white chicken meat sauce with aromatic herbs</i>	
Pennette Rigate alla "Puttanesca"	17
<i>Pasta quills in spicy tomato sauce with cured olives, capers, oregano and garlic</i>	
Roasted Pumpkin Ravioli with Toasted Hazelnut Cream Sauce	17
<i>Fresh pasta filled with roasted pumpkin, spices, and ricotta in a creamy hazelnut sauce</i>	
Linguine with Fresh Clams	18
<i>Simmered in Extra Virgin olive oil, garlic, white wine, basil and chili flakes (also available with red sauce)</i>	
Tortelloni with Creamy "Quattro Formaggi"	17
<i>Large pasta rings filled with ricotta and spinach, tomato sauce and a creamy blend of 4 Italian cheeses</i>	
Vermicelli with Strips of Filet Mignon and Pancetta	20
<i>Large spaghetti with strips of filet mignon, roasted tomato, onion and pancetta</i>	
Lobster Filled Ravioli with Sun-dried Tomato and Fresh Tarragon	21
<i>Served with an intense flavored lobster sauce, sun-dried tomatoes and fresh tarragon leaves</i>	
Our Famous Spaghetti in "Cartoccio"	20
<i>Spaghetti al dente baked in parchment paper bag with assorted seafood, garlic, plum tomato and fresh herbs</i>	
Frank Visco Sister's Slow Baked Eggplant Parmigiana	17
<i>Mr. Visco's family recipe of tender slices of thin eggplant layered with tomato sauce, mozzarella and parmesan</i>	
Our Daily Creamy Risotto	MP
<i>Please ask your server for today's selection</i>	

ENTREES

Fresh Whole Imported Dover Sole (de-boned tableside)	42
<i>Oven roasted with a medley of baby vegetables and laced with a silky lemon-chervil sauce</i>	
Fresh King Salmon Fillet in Crispy Potato Pancake	28
<i>Served with seasonal vegetables, lobster and roasted garlic sauce</i>	
Whole Imported Mediterranean Spigola	32
<i>Brick oven roasted crispy, brushed with olive oil, herbs, garlic and balsamic vinegar</i>	
Grilled Colossal Prawns with Fresh Herbs and Roasted Garlic Sauce	32
<i>Grilled with roasted garlic and herbs scampi style with fettucine and lobster cream</i>	
Fresh Seafood Casserole "Mare Nostrum"	32
<i>Colossal shrimp, lobster, king crab legs, fresh fish, mussels, clams, calamari and scallops Cioppino style</i>	
Boneless Rosemary Free Range Jidory Chicken	28
<i>Crispy skin roasted with roasted sweet corn, new potato, foraged mushroom, cipollini, Madera</i>	
Paillard of Chicken Breast with Arugula, Rainbow Cherry Tomato & Parmigiano Reggiano	25
<i>Pounded thin and grilled with fresh herbs, garlic and olive oil, topped with an arugula salad</i>	
Certified "Prime" Dry Aged New York Cut Steak Charcoal Broiled	43
<i>Served with large onion rings, blue cheese puffs, rosemary roasted potatoes and buttered spinach</i>	
Garlic Roasted 8 oz. "Angus Beef" Filet Mignon	33
<i>With Dijon mustard and green peppercorn sauce</i>	
Marinated Roasted Pheasant with Italian Sour Cherry Sauce	30
<i>Served with risotto and porcini mushrooms</i>	
Double Cut Berkshire Pork Chop in a Coriander Crust	32
<i>Served with baked acorn squash, port wine and currant reduction</i>	
Roasted Sonoma County Rack of Lamb in Mustard-Herb Crust	36
<i>Parmesan, herb and garlic crust, roasted shallots and Zinfandel wine reduction</i>	