

# Tuscany's Dinner Menu

## APPETIZERS

<b>Chilled Jumbo Shrimp and Snow Crab Claws Cocktail</b>	20
Colossal shrimps and crab claws with a spicy horseradish cocktail sauce	
<b>Fresh Maine Lobster and Shrimp Martini Salad</b>	19
With hearts of palm, avocado and pink grapefruit segments in a creamy citrus vinaigrette	
<b>Venetian Style Crabcakes with Spicy Slaw</b>	18
Served with spicy chipotle aioli	
<b>"Fritto Misto" of Tender Calamari, Whitebait and Shrimp</b>	15
Italian Riviera style, golden crispy with grilled spicy tomato-garlic sauce	
<b>Seared Beef Carpaccio with Arugula and Parmigiano</b>	15
Limoncello scented extra virgin olive oil and Reggiano shavings	
<b>Baked Polenta Tower with Roasted Forest Mushrooms (<i>Vegetarian</i>)</b>	14
Cornmeal soufflé topped with roasted mushrooms over a creamy gorgonzola sauce	
<b>Crispy Baby Artichokes a la "Romana" (<i>Vegan</i>)</b>	15
Roasted baby artichokes served with a spicy arrabbiata tomato sauce and eggless roasted garlic aioli	
<b>Imported Prosciutto di Parma with Sweet Melon</b>	16
Thin slices of imported Parma ham and ripe Cantaloupe melon	

## SALADS

<b>Hearts of Crispy Romaine a la "Caesar"</b>	12
Crispy romaine leaves, anchovy-garlic dressing, garlic crouton and Parmesan shavings	
<b>Assorted Underwood Ranch Baby Greens and Shaved Fennel</b>	12
Tossed with aged Balsamic Vinaigrette and toasted pine-nuts	
<b>Heirloom Tomato Salad with Creamy Burrata Cheese and Aged Modena Balsamic Vinegar</b>	15
Underwood Ranch organic tomatoes, roasted Vidalia onion, arugula and creamy burrata cheese	
<b>Our Famous Chopped Grilled Vegetable Salad with Gorgonzola</b>	13
Chopped grilled vegetables, romaine and walnuts with Dijon mustard vinaigrette (with chicken add 6.00, shrimp 8.00)	
<b>Roasted Beet Salad with Gloria Chenel's Sonoma County Fresh Goat Cheese</b>	13
Grilled asparagus, candied pecans, and roasted fig-vin cotto dressing	
<b>Tuscany's Wedge Salad with Applewood Smoked Bacon Dressing</b>	14
Baby iceberg lettuce, crumbled gorgonzola blue cheese, crispy bacon	

## SOUPS

<b>Fresh Garden Vegetable Minestrone (<i>Vegetarian</i>)</b>	8
7 Assorted fresh vegetables and legumes simmered in a vegetable stock with aromatic herbs	
<b>Country Style Tuscan Bean Soup "Pasta e Fagioli"</b>	8
Cannelini bean soup with ditalini pasta and Prosciutto scent	
<b>Sweet Corn and Langostino Chowder</b>	10
In creamy shrimp and lobster stock with young celery and carrot	

Chef-Proprietor: Tommaso Barletta

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## PASTAS AND GRAINS

<b>Spaghetti Carbonara a La Forgia</b>	19
Classic Roman dish of pancetta, sweet onion and creamy Parmesan sauce	
<b>Florentine "Gnudi" with burnt butter and crispy sage</b>	18
Ricotta and spinach dumplings served over tomato sauce and topped with Parmigiano-sage gratin	
<b>Capellini with Fresh Roma Tomatoes and Sweet Basil</b>	18
Sweet plum tomatoes simmered with extra virgin olive oil, garlic and basil	
<b>Pappardelle with Chicken Bolognese and Vegetable Ragout</b>	19
Home made wide ribbon pasta with white chicken meat sauce with aromatic herbs	
<b>Pennette Rigate alla "Puttanesca"</b>	19
Pasta quills in spicy tomato sauce with cured olives, capers, oregano and garlic	
<b>Roasted Pumpkin Ravioli with Toasted Hazelnut Cream Sauce</b>	19
Fresh pasta filled with roasted pumpkin, spices, and ricotta in a creamy hazelnut sauce	
<b>Linguine with Fresh Clams</b>	23
Simmered in Extra Virgin olive oil, garlic, white wine, basil and chili flakes (also available with red sauce)	
<b>Tortelloni with Creamy "Quattro Formaggi"</b>	19
Large pasta rings filled with ricotta and spinach, tomato sauce and a creamy blend of 4 Italian cheeses	
<b>Vermicelli with Strips of Filet Mignon and Pancetta</b>	23
Large spaghetti with strips of filet mignon, roasted tomato, onion and pancetta	
<b>Lobster Filled Ravioli with Sun-dried Tomato and Fresh Tarragon</b>	23
Served with an intense flavored lobster sauce, sun-dried tomato and fresh tarragon leaves	
<b>Our Famous Spaghetti in "Cartoccio"</b>	25
Spaghetti al dente baked in parchment paper bag with assorted seafood, garlic, plum tomato and fresh herbs	
<b>Frank Visco Sister's Slow Baked Eggplant Parmigiana</b>	19
Mr. Visco's family recipe of tender slices of thin eggplant layered with tomato sauce, mozzarella and parmesan	
<b>Our Daily Creamy Risotto</b>	MP
Please ask your server for today's selection	

## ENTREES

<b>Fresh Whole Imported Dover Sole (de-boned tableside)</b>	44
Oven roasted with a medley of baby vegetables and laced with a silky lemon-chervil sauce	
<b>Fresh King Salmon Fillet in Crispy Potato Pancake</b>	31
Served with seasonal vegetables, lobster and roasted garlic sauce	
<b>Whole Imported Mediterranean Spigola</b>	34
Brick oven roasted crispy, brushed with olive oil, herbs, garlic and balsamic vinegar	
<b>Grilled Colossal Prawns with Fresh Herbs and Roasted Garlic Sauce</b>	38
Grilled with fresh garlic and herbs scampi style with fettucine and lobster cream	
<b>Fresh Seafood Casserole "Mare Nostrum"</b>	38
Colossal shrimp, lobster, king crab legs, fresh fish, mussel, clams, calamari and scallop Cioppino style	
<b>Boneless Rosemary Free Range Jidory Chicken</b>	30
Crispy skin roasted with roasted sweet corn, new potato, foraged mushroom, cipollini, madera	
<b>Paillard of Chicken Breast with Arugula, Rainbow Cherry Tomato &amp; Parmigiano Reggiano</b>	28
Pounded thin and plain grilled with fresh herbs, garlic and olive oil, topped with arugula salad	
<b>Certified "Prime" Dry Aged New York Cut Steak Charcoal Broiled</b>	48
Served with large onion rings, blue cheese puffs, rosemary roasted potatoes and buttered spinach	
<b>Garlic Roasted 8 oz. "Angus Beef" Filet Mignon</b>	38
With Dijon mustard and green peppercorn sauce	
<b>Marinated Roasted Pheasant with Italian Sour Cherry Sauce</b>	33
Served with risotto and porcini mushrooms	
<b>Double Cut Berkshire Pork Chop in a Coriander Crust</b>	34
Served with baked acorn squash, port wine and currant reduction	
<b>Roasted Sonoma County Rack of Lamb in Mustard-Herb Crust</b>	38
Parmesan, herb and garlic crust, roasted shallots and Zinfandel wine reduction	