

# Tuscany's Lunch Menu

## APPETIZERS

<b>Ahi Tuna Tartare with Marinated Cucumber and Fresh Herb Salad</b>	12
Fresh lime-ginger vinaigrette and crispy won-ton chips	
<b>Seared Beef Carpaccio with Arugula and Parmigiano</b>	11
Limoncello scented extra virgin olive oil and Parmigiano Reggiano shavings	
<b>Shrimp Scampi and Crispy Straw Potatoes</b>	12
Served with lemon-garlic and chive sauce	
<b>"Fritto Misto" of Tender Calamari and Whitebait</b>	10
Tender, crispy calamari and whitebait served with a zesty tomato-garlic sauce	
<b>Suppli' of Dungeness Crab with Spicy Slaw</b>	12
Crispy Dungeness crab-cake with spicy mustard-chipotle sauce	
<b>Assorted Bruschettas to Share</b>	7
Grilled crusty bread with roasted peppers and capers, fresh tomatoes, basil and wild mushrooms	
<b>Polenta with Roasted Forest Mushrooms and Gorgonzola Fondue</b>	10
Corn meal cake topped with assorted forest mushrooms and creamy Gorgonzola cheese sauce	

## ENTRÉE SALADS

<b>Hearts of Crispy Romaine a la "Caesar"</b>	12
Anchovy-garlic dressing, crouton, Parmesan Shavings (with grilled chicken add 3.00 with shrimp 5.00)	
<b>Grilled Chicken Salad with Fuji Apple, Dried Fruits and Crumbled Goat Cheese</b>	16
Grilled breast of marinated chicken, assorted baby greens, date, raisin, apple, pine nut orange vinaigrette	
<b>Mediterranean Salad with Seared Marinated Steak and Feta</b>	18
Cucumber, vine ripen tomato, onion and bell pepper with citrus-herb marinated steak and feta cheese	
<b>Baby Spinach Salad with Smoked Turkey Breast and Goat Cheese</b>	16
Baby spinach leaves with fresh Papaya, cranberry, candied walnut, raisin and raspberry vinaigrette	
<b>Seared Ahi Tuna in Sesame Crust with Spicy Slaw and Fire Oil</b>	17
Fresh Hawaiian Ahi tuna seared rare in a sesame crust, spicy slaw, caramelized ginger and lime sauce	
<b>Our Famous Chopped Grilled Vegetable Salad with Gorgonzola</b>	13
Marinated grilled vegetables and romaine with mustard vinaigrette (with chicken add 3.00, shrimp 5.00)	
<b>Coconut Crusted Shrimp Salad with Tropical Vinaigrette</b>	16
Flaky coconut shrimps on mixed baby greens with pineapple, mango, papaya and strawberries	
<b>John Scardino's Chopped Salad with Chickpea</b>	13
Our friend John's favorite salad of chopped cucumber, hearts of palm, tomatoes (with chicken add 3.00, shrimp 5.00)	

## SOUPS

<b>Minestrone of Seasonal Vegetables with Basil Pesto</b>	6
A medley of seasonal vegetables, legumes and fresh herbs with basil pine nut puree	
<b>Country Style Chicken Soup with Tubetti Pasta</b>	6
Mamma Maria's chicken soup with lots of chicken, carrots, potatoes and leeks in a home made chicken broth	
<b>Sweet Corn and Langostino Chowder</b>	6
In a creamy shrimp and lobster stock with young celery and carrots	

Chef-Proprietor: Tommaso Barletta

## PASTAS AND GRAINS

<b>Capellini with fresh Tomato, Sweet Basil and Garlic</b>	14
Fresh Roma tomatoes, basil, fresh garlic and extra virgin olive oil	
<b>Rigatoni with Italian Sausage and Mushrooms</b>	16
Large macaroni, crumbled Italian sausage, roasted mushroom and arugula	
<b>Fettuccine 4 Formaggi with Chicken and Broccoli</b>	16
House made ribbon pasta in a creamy blend of 4 Italian cheeses, shredded roasted chicken and broccoli	
<b>Trenette Genovese with Fresh Bay Scallop and Shrimp</b>	18
Classic dish from Genoa of linguine, fresh pesto, potato, string bean, bay scallop and shrimp	
<b>Eggplant Parmigiana</b>	15
Layers of tender eggplant, marinara, basil and mozzarella slow baked and topped with grated Parmigiano Reggiano	
<b>Spaghetti with Strips of Filet Mignon "Amatriciana"</b>	16
With San Marzano plum tomato, onion, pancetta and hot pepper	
<b>Pennette Rigate Puttanesca</b>	15
Penne pasta with a spicy tomato, garlic, chili pepper, olive, caper and anchovies	
<b>Linguine with Fresh Clams Sauce</b>	16
Simmered in olive oil, garlic, chili pepper and white wine (also available with red sauce arrabbiata)	
<b>Ricotta and Spinach Tortelloni in Pink Vodka Sauce</b>	14
Ricotta and spinach filled pasta ring in a creamy tomato-vodka sauce	
<b>Roasted Veal, Mushroom and Spinach Cannelloni</b>	15
Baked pasta filled with tender braised veal, mushroom and spinach, marinara and bechamelle	
<b>Roasted Pumpkin and Amaretto Panzerotti with Hazelnut Sauce</b>	14
Fresh pasta filled with roasted pumpkin, ricotta and amaretto cookie crumbled with hazelnut sauce	
<b>Risotto "Primavera" and Wild Oregon Mushrooms</b>	15
Creamy risotto with a medley of spring vegetables and wild mushroom ragout	

## PANINI SANDWICHES

<b>Crispy Breast of Chicken Milanese on Ciabatta</b>	14
Chicken breast medallions in parmesan-herb crust, Arugula, tomato and avocado with lemon vinaigrette	
<b>Pepper Crusted Seared Ahi Tuna</b>	15
Chopped baby iceberg, chipotle aioli, tomatoes and lime-ginger vinaigrette	
<b>Grilled Chicken and Grilled Vegetables Sandwich on Ciabatta</b>	13
Marinated grilled chicken sliced thin, zucchini, roasted pepper, Portobello mushroom and fire roasted tomato	
<b>Aged Kobe Beef Burger and Fries</b>	16
The best beef in the world, charbroiled, over ciabatta roll, tomato, lettuce and aioli	

## ENTREES

<b>Wild Canadian Whitefish Fillet Pan Roasted Crispy</b>	18
Served over a warm string bean salad with baby artichoke, cherry tomato and fresh herb	
<b>Fresh Loch Dew Scottish Salmon Fillet Charcoal Broiled</b>	18
Served with marinated grilled vegetables and salsa verde	
<b>Oregon Coast Sandab Fillet Amandine</b>	16
Delicate sandab sole fillet with smoked toasted almond, golden raisin, dried cranberry, lemon and white wine	
<b>Fresh Seafood Casserole "Cioppino Style"</b>	18
Fresh fish and seafood simmered in tomato, garlic and basil sauce	
<b>Breast of Chicken Medallions "Marsala"</b>	16
Tender medallions of chicken breast in a sweet Marsala wine sauce and sautéed mushrooms	
<b>Tender Veal Scaloppine "Saltimbocca"</b>	21
Medallions of veal topped with prosciutto with Madeira wine, brown butter and sage sauce	
<b>Kurobuta Pork Loin Chop "Milanese"</b>	19
With Arugula and parmigiano shaving, limoncello dressing	
<b>Grilled "Prime" Flatiron Steak with Sea Salt and Fresh Herb "Tagliata"</b>	19
Charcoal grilled and sliced thin. Topped with arugula, celery, parsley salad and parmesan shavings	