

# TUSCANY RISTORANTE

## ANTIPASTI (appetizers)

**Mozzarella Fritta** – fried mozzarella sticks served with marinara sauce \$6.95

**mellenzane Rollatine** – eggplant stuffed w/ ricotta cheese, romano cheese & mozzarella baked in the oven 8.95

**calamari fritti** – ringlets and tentacles of fried calamari served with spicy marinara sauce \$8.95

**gambari Cocktail** – ice cold jumbo gulf shrimp served with cocktail sauce \$9.50

**cozzes Posillico** – Prince Edward Island mussels in garlic & olive oil with fresh basil marinara sauce \$8.95

**gambari Oreganata** – herbed encrusted gulf jumbo shrimp in a garlic chardonnay sauce w/ lemon & butter 9.50

**Portobella gratinati** baby bella mushrooms w/ Maryland crabmeat roasted in the oven w/ melted mozzarella 9.50

**Antipasto classico** prosciutto, salami, olives, artichoke, fresh mozzarella and imported cheeses drizzle with tuscan olive oil 9.50

**Vongole al forno** herbed encrusted cherrystone clams baked in the oven in lemon & butter sauce 9.50

**Cioppino soup** clams, bay scallops, and Maryland crabmeat in a seafood broth 6.95

**Bruschetta pomodoro** pizza crust drizzle with olive oil, oregano & romano cheese served with Roma tomato, red onions and fresh basil 8.95

## **Insalate ( add chicken 2.95 add shrimp 3.95**

**Classic Caesar Salad** – crisp hearts of romaine lettuce tossed with our creamy Caesar dressing, freshly grated parmesan cheese \$ 8.95

**Insalata Caprese** – roasted peppers, artichoke hearts, olives, roma tomatoes, & fresh mozzarella cheese drizzle with olive oil and fresh basil 8.50

**Insalata Meditterania** – organic greens wild Alaska salmon and fresh garden vegetable w/ feta cheese \$11.95

**Insalata Di Pollo** – green leaf & romaine lettuce with grilled chicken breast, olives, artichokes roma tomato & bell peppers 9.95

**Insalata Bellavista** – romaine, organic greens field w/ beef tenderloins, and seasonal garden vegetable in Caesar dressing 11.95

**Insalata di spinach** baby spinach With Grilled Chicken – chopped tomatoes, cucumbers, olives and shaved parmigiano cheese in lemon vinaigrette 9.95

**House salad 5.95**

**Side salad \$3.95**

**PIZZETTE** (our pizza is made from freshly baked dough, made daily on the premise. We use our premium selective tomato sauce, served with 100% real natural cheese)

**Margherita** – filetto di pomodoro, fresh basil and mozzarella cheese 8.95

**Grandma** – fresh homemade mozzarella cheese, plum marinara sauce, romano cheese and fresh basil \$13.50

**Pollobello** – grilled chicken, Portobello mushrooms, red onions and kalamata olives in pomodoro sauce \$14.95

**Pescatore** – shrimp, calamari, olive oil, fresh garlic, basil and marinara sauce \$15.95

**Spinach delight** sautéed spinach and mozzarella cheese 13.50

**Inbianco** with ricotta cheese and pepperoni 12.50

**Mamma Mia** – sausage, pepperoni, mushrooms, onions, roasted peppers, garlic and meatball \$16.95

**Add Any Toppings** – sausage, pepperoni, mushrooms, roasted peppers, meatball, garlic, anchovies and olives \$1.95

**PASTAS (add chicken \$2.95 or add shrimp \$3.95 to any pasta!)**

***Rigatoni Boscaiola*** – with chunks of sausage, roasted peppers and fresh mushrooms baked in the oven \$13.95

***Penne Nel Pollaio*** – penne pasta with broccoli and chicken in a pink cream sauce 14.95

***Farfalle Toscana*** – bowtie pasta with gulf shrimp in a pink cream sauce \$16.95

***Tortelloni alla panna*** – four cheese tortelloni in a creamy parmesan sauce \$14.95

***Penne Primavera*** – with seasonal vegetable in garlic and extra virgin olive oil  
(also available with alfredo sauce) 14.95

***lasagne*** – layers of lasagna pasta baked in the oven with our signature meat sauce 13.95

***Linguine Con Vongole*** – linguine pasta topped with baby clams in white or red clam sauce 16.95

***Fettucine Alfredo*** – fettucine pasta in a creamy parmesan sauce \$13.95

***Linguine con polpette*** – linguine pasta with our homemade meatballs in pomodoro sauce \$13.95

***Penne Napolitano*** – penne pasta baked with ricotta, mozzarella, parmesan cheese and meatballs \$13.95

***Rigatoni Alla Vodka*** – rigatoni pasta in a creamy vodka sauce \$13.95

***Tortelloni Fiorentina*** – four cheese tortelloni with baby spinach & ricotta cheese baked in the oven 14.95

***Fettucine alla Cacciatore*** – fettucine pasta with wild mushroom, & chicken in cream marinara 14.95

***Trietto Carbonara*** – tortelloni, ravioli and gnocchi in alfredo sauce with bacon, chicken and mushrooms \$16.95

***Cappellini Alla Bucaniera*** – angel hair pasta w/ shrimp, clams & mussels in fresh basil marinara sauce 19.95

***Pennette Marsala*** – penne pasta with smoked ham, peas and mushrooms in a light creamy marsala sauce 13.95

***Ravioli Di Amore*** – four cheese ravioli in a creamy meat sauce with mozzarella cheese \$ 13.95

***Tortelloni Al Bistro*** – tortelloni with wild mushrooms in a creamy vodka sauce \$14.95

***Ravioletti Al'Aragosta*** – maine lobster filled ravioli in a creamy vodka sauce with Maryland crabmeat \$18.95

***Cavatappi Zia Dora*** – cavatappi pasta w/ shrimp, chicken and fired roasted tomato in vodka sauce \$16.95

***Fettucine Duchessa*** – fettucine pasta in a white cream sauce with chicken, pancetta, mushrooms & peas 14.95

***Fettucine asiago*** homemade fettucine pasta w/chicken, sweet sausage & mushroom in vodka sauce 15.95

**CONTORNI sides**

*Sautéed Spinach* \$5.95

*Steamed Broccoli* \$5.95

*Sautéed Vegetables* \$6.95

*Fresh Mozzarella* \$ 5.50

*Meatballs* \$3.95

*Sausage* \$3.95

*Risotto* \$5.95 (dinner only)

SPECILITA DELLA CASA (house specialty)

**POLLO AND VITELLO**

(chicken & veal)

**POLLO OR VITELLO ALLA PARMIGIANA**

Chicken or veal herbed encrusted and baked in the oven with filetto

Di pomodoro sauce Romano cheese and mozzarella c 16.95 v 17.95

**POLLO OR VITELLO MARSALA**

Chicken or veal with shitake, and baby bello mushroom in marsala wine sauce c 17.95 v 18.95

**POLLO OR VITELLO FRANCESE**

Chicken or veal in white wine lemon and butter sauce c 17.95 v 18.95

**POLLO AL'ORTOLANA**

Sautéed chicken breast with sweet Italian sausage ,fired roasted peppers, and olives

In fresh basil marinara sauce 18.50

**POLLO AL'LIMONE**

Classic piccata with capers, lemon and butter in chardonnay wine sauce 18.50

**POLLO OSCAR**

Sautéed chicken breast topped with Maryland crabmeat & fresh mozzarella in port wine sauce 19.50

**POLLO ALLA CACCIATORE**

Sautéed chicken breast with wild mushroom in fresh basil marinara sauce 18.50

**VITELLO MONTE CARLO**

Medallions of veal topped with eggplant, fired roasted peppers & fresh mozzarella in marsala wine sauce 18.95

**VITELLO SORRENTINO**

Herbed encrusted veal with prosciutto, spinach & eggplant baked in the oven with pomodoro sauce 18.95

**SALTIMBOCCA ALLA ROMANA**

Medallions of veal w/ parma prosciutto, baby spinach ,& fresh mozzarella cheese in brandy wine sauce 18.95

**MELLENZANE ALLA PARMIGIANA**

Fried eggplant baked in the oven with pomodoro sauce 15.95

**MELLANZANE RIPIENE**

eggplant with ricotta cheese and spinach

Baked in the oven 16.95

**PESCE (fish)**

**GAMBARI ALLA PARMIGIANA**

Jumbo gulf shrimp in pomodoro sauce and melted mozzarella cheese baked in the oven 18.95

**FLOUNDER FRANCESE**

Filet of flounder in white wine lemon and butter sauce 18.50

**SALMONE AURORA**

Wild caught Alaska salmon with bay scallops, and Maryland crabmeat in vodka sauce 19.95

**DELIZIE DEL MARE**

Prince Edward island mussels ,jumbo gulf shrimps, calamari ,and clams in fresh basil marinara sauce 21.95

**CALAMARI & GAMBARI FRADIAVOLA**

Tubes & tentacles of calamari with jumbo gulf shrimps in a spicy marinara sauce garnished with clams 18.50

**BRANZINO AL'LIMONE**

Rockfish with capers in white wine lemon and butter sauce 18.95

**DENTICE MILANESE**

Fried Herbed encrusted cod fish topped w/lemon ,butter, and capers sauce served with mushroom risotto 17.95

**Gambari al'limone** jumbo gulf shrimp w/capers, lemon & butter in chardonnay wine sauce 18.95

**Sapori di mare** Maryland crab cake, & jumbo gulf shrimp topped w/ capers, lemon, butter sauce served w/roasted vegetable 19.95

## **STEAKS & CHOPS**

### **AMERICANA**

**12oz new York strip perfectly seasoned & grilled to order served with  
roasted vegetable 24.95**

### **LOMBATA ALLA OSCAR**

**Roasted Double boned pork chop topped with Maryland crabmeat in port wine  
Sauce with wild mushroom,& fired roasted tomato 20.95**

### **OSSOBUCO CON RISOTTO**

**Braised pork shank w/ red wine veal sauce served with wild mushroom risotto 22.95**

### **FILETTO DI MANZO**

**8oz center cut filet grilled to perfection served w/ roasted vegetable 24.95**

### **COSTATINE D'AGNELLO**

**Roasted New Zealand rack of lamb served with wild mushroom risotto 24.95**

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

At Tuscany Ristorante Italiano GIFT CERTIFICATE is perfect for any occasions!!!!!!

Ask your server for detail.