

TUSCANA WEST D I N N E R

LE ZUPPE

Pasta e Fagioli alla Veneta typical Veneto country soup of simmered cannellini beans with garlic, tomato, vegetables, chicken stock and tubetti pasta	6.95
Minestrone di Verdura a delicious soup of tomato, potato, peas, zucchini and Toscanelli beans simmered in their own juices	6.95
Pappa al Pomodoro Tuscany soup of fresh tomato simmered with olive oil, garlic, black pepper and diced bread	6.95
Crema di Aragosta e Gamberetti a delicious soup of fresh lobster meat & baby shrimp simmered in their own juices with garlic, onion, a touch of brandy and light cream	8.95

INSALATA

Insalata Mista Mesclun mix organic salad tossed in our balsamic vinaigrette	6.95
Insalata Cesare romaine lettuce tossed in Caesar dressing, topped with parmesan slivers and garlic bruschetta	7.95
Insalata di Finocchio, Mela e Noci fresh fennel, apple and walnuts tossed in a light lemon dressing	8.50
Insalata alla Toscana fresh baby arugula tossed with sun-dried tomato and pecorino cheese	7.95
Insalata di Calamari fresh calamari marinated with garlic, sun-dried tomato, Calamita olives and fresh onion served on a bed of romaine lettuce	8.95
Insalata ai Frutti di Mare fresh scallops, baby shrimp, calamari, mussels and monkfish marinated in a light lemon dressing with vegetables, served over fresh endive and radicchio	10.95

ANTIPASTI

Mozzarella in Carrozza * mozzarella wrapped in bread and pan-fried in garlic butter and parsley, topped with anchovy	7.95
Salmone Affumicati * smoked salmon served on a bed of fresh arugula with lemon, capers and olive oil	8.50
Gamberi con Fettunta fresh shrimp sauteed in a garlic lemon butter sauce, served with our special Tuscan garlic bread	9.95
Carpaccio di Manzo finely sliced cut of filet mignon drizzled with lemon, olive oil & slivers of parmesan cheese	9.95
Cozze alla Toscana fresh New Zealand green mussels steamed with light garlic, butter and white wine	8.95
Mozzarella Caprese * fresh Mozzarella cheese and sliced tomato, drizzled with basil and extra virgin olive oil	7.95
Calamari Fritti * fried calamari served with our own marinara sauce	7.95
Salame Assortiti con Sottomi * Italian cold cut platter of salami, Sopressata, prosciutto and marinated bell peppers	8.95
Portobello Gratinato * portobello mushroom topped with crabmeat, bread crumbs and spices, baked in mushroom sauce	8.95
Spinaci all'Aglio Olio * fresh spinach leaves sauteed in garlic and olive oil	6.95
Melanzane al Formaggio di Capra grilled eggplant served with a delicious caramelized medley of onion, sun-dried tomatoes and Balsamic vinegar, topped with goat cheese	6.95
Asparagi Gratinato * fresh asparagus tips sauteed with butter and white wine, topped and gratinèed with parmesan and roasted peppers	7.95
Tuscan Antipasti Platter (for parties of 6 or more) your selection of any three of the * items above	per person 11.95

LE BRUSCHETTE

Bruschetta ai Funghi Trifolati homestyle grilled bread topped with sauteed mushrooms and garlic	6.95
Bruschetta al Gorgonzola topped with a Gorgonzola and mascarpone cheese blend	5.95
Crostini al Granchio topped with jumbo lump crabmeat, bell pepper, garlic and a touch of lemon	7.95
Bruschetta alla Caprese topped w/ marinated tomato, garlic & basil	6.95

PASTA FRESCA

(all our rustic fresh pastas and gnocchis are hand-rolled and housemade)

Caramelle alla Salvia housemade saffron ravioli filled with roast chicken, vegetables, herbs and parmesan, served with a butter sage sauce	18.95
Pappardelle ai Funghi homemade large fettuccine tossed with porcini and shiitake mushrooms, rosemary, sage, basil & tomatoes	19.95
Ravioli Verde spinach ravioli stuffed with ricotta & parmesan cheeses, served with a light creamy tomato sauce	17.95
Gnocchi alla Spampinato potato dumplings tossed with pesto, tomato sauce and parmesan	17.95
Gnocchi alla Fornarina potato dumplings tossed with a Fontina, Gruyere and Parmesan cheese cream sauce, served in a pagnotta bread bowl	18.95
Ravioli Ripieni di Aragosta fresh housemade ravioli stuffed with lobster meat, served over a lobster bisque sauce with chunks of lobster meat	20.95
Torre ai Frutti de Mare fresh cannelloni pasta stuffed with seafood, spinach and a touch of mascarpone cheese towering on a special bed of roasted pepper tomato sauce	19.95
Lasagna Tri-Colore fresh hand-rolled red (tomato), green (spinach) and yellow lasagne pasta sheets layered with a minced veal tomato ragù, ricotta and mascarpone cheeses, topped and baked with a bechamel sauce	18.95

PASTA ACCUTTA

*(we use only the finest imported pasta traditionally made
with the best durum wheat semolina)*

Pici alla Toscana thick spaghetti tossed with a ground veal & pork, wine, herb and fresh tomato ragù	17.95
Capellini D'Angelo al Pomodoro e Basilico angelhair pasta tossed with a tomato & fresh basil sauce	16.95
Rigatoni al Gorgonzola e Pistacchi short tube pasta in a Gorgonzola and parmesan cheese cream sauce, sprinkled with pistachio	17.95
Pennette D'Amatriciana penne pasta tossed with sauteed Italian pancetta bacon, hot pepper, fresh tomato and Romano cheese	16.95
Spaghetti al Putanesca spaghetti tossed with anchovy, garlic, black olives and capers in a light marinara sauce	17.95



LE PIETANZE

Bistecca al Barolo 12 oz Angus NY strip steak marinated in garlic, sage and olives, pan-seared with Barolo wine and served with Fettuccine Alfredo and vegetables	26.95
Scaloppine di Vitello con Pâté di Verdura fresh veal scaloppine pan-seared with a lemon wine sauce, topped with a special tri-layered vegetable pâtè, served on a bed of steamed spinach	22.95
Scaloppine alla Toscana West sauteed veal scaloppine in a porcini mushroom and Marsala wine sauce	21.95
Pollo all’Aglio grilled chicken breast topped with a puree of rosemary & garlic, served on a bed of steamed spinach	19.95
Notino di Vitello alla Toscana 16 oz veal chop seasoned in a special marinade, pan-seared and served with a special demi-glacè sauce over Saffron Risotto with vegetables	28.95
Vitello al Piccata fresh veal scaloppine sauteed with garlic in a lemon caper sauce	21.95
Vitello al Parmigiano fresh veal scaloppine lightly breaded and fried, topped with a light tomato sauce with parmesan and mozzarella cheeses	20.95
Pollo Farcito fresh chicken breast stuffed with Prosciutto ham, Fontina cheese and sage, sauteed in a Marsala wine sauce	20.95
Pollo alla San Mariano fresh chicken breast sauteed with artichoke heart, sun-dried tomato, mushroom and cream sauce	19.95
Scottadito di Agnello grilled lamb chops served with a porcini mushroom sauce and oven-roasted potatoes	26.95
Filetto di Medaglione ai Porcini two filet medallions perfectly grilled and served on a bed of portobello mushroom with a special balsamic reduction, with oven-roasted potatoes and vegetables	29.95

IL FRUTTI DI MARE

Dentice alla Griglia con Spinaci grilled fresh red snapper filet, served on a bed of steamed fresh spinach with vegetables	23.95
Tonno alla Siciliano grilled filet of tuna topped with sauteed garlic, tomato, capers, Calamata olives and white wine	22.95
Sogliola Ripieno fresh filet of sole stuffed with crabmeat and baked in a fresh tomato, garlic tomato sauce, sprinkled with toasted pinenuts	22.95
Combinazione di Mare marinated shrimp, sea scallops, lobster meat and monkfish baked with fresh tomatoes, basil and spices	21.95
Trota alla Mugnaia freshwater trout sauteed in a white wine and lemon butter sauce	20.95
Gamberoni ai Stufati shrimp scampi stewed in a spicy marinara sauce, served on a bed of linguine pasta	20.95
Tagliolini Sepia fresh hand-rolled black thin fettuccine and an assortment of fresh shellfish in a spicy tomato sauce	21.95
Linguine con Vongole fresh baby clams sauteed and simmered in their own juices with garlic, Italian herbs and fresh clam juice in a spicy red or white sauce, tossed with linguine	18.95
Gamberi Allegro fresh shrimp sauteed with garlic, bell peppers, peas, white wine and light cream, served over angelhair pasta	20.95
Gamberoni Ripieno con Granchio fresh jumbo shrimp stuffed with lump crabmeat and baked to perfection in a lemon scampi sauce, served with capellini pasta tossed in same sauce	23.95
Calamari alla Griglia su Spaghetti Nero whole calamari grilled and served with hand-rolled black linguine tossed with a fresh basil & tomato sauce	20.95
Risotto ai Frutti di Mare imported Arborio rice sauteed and simmered with shrimp, sea scallops, baby clams, mussels, fish broth, saffron and a touch of tomato sauce	23.95

LE PIZZE

(our rustic pizzas are authentically hand-rolled and baked in our stone pizza oven)

Pizza Margherita ..with tomato sauce, Mozzarella cheese, oregano & basil	13.95
Pizza Vegetariana ..fresh seasonal vegetables, tomatoes & low-fat Mozzarella	14.95
Pizza Bianca ..Mozzarella, Gruyere, Fontina, Gorgonzola & Parmesan	14.95
Pizza con la Luganega ..tomato sauce, mozzarella, Italian sausage, roasted peppers and oregano	14.95
Pizza Sarda ..tomato, mozzarella, onion, garlic, basil, anchovy and black olives, drizzled with virgin olive oil	14.95
Pizza con Carciofini e Gamberetti ..marinated shrimp, artichoke hearts, fresh mozzarella cheese, Scamorra and Gruyere cheeses	15.95
Pizza Quattro Stagioni four seasons pizza: Mozzarella, Prosciutto ham, sauteed Eggplant, Artichokes and Tomato Sauce	14.95
Schiacciata con Patate e Carciofi thin pizza with rows of fresh tomatoes, potatoes, artichokes and Gruyere cheese	14.95
Calzone della Casa folded pizza filled with Mozzarella & Ricotta cheeses, Italian sausage, Pancetta bacon, garlic, peppers & onions	13.95
Portafolio al Basilico, Pignoli e Gorgonzola folded turnover filled with Gorgonzola, roasted pine nuts, basil and sweet onion	13.95
Fai la Tua Pizza ..tomato sauce & Mozzarella—add your favorite toppings	12.95
Each Additional Topping	1.00

Toppings			
Gruyere Fontina Basil Pancetta Bacon Garlic	Artichoke heart Eggplant Gorgonzola Cheese Jalapeno Peppers Sweet Peppers	Spinach Pine Nuts Potato Corn Peperoni	Prosciutto Ham Sweet Onions Italian Sausage Cannellini Beans

I DOLCI

Ask our wait staff about our homemade selection of freshly-made desserts, fresh fruits with zabaglione sauce and gelati, including our

Il Tiramì-sù alla Toscana West
housemade classic ladyfinger sponge cake soaked in espresso, layered with a mascarpone mousse

7.95

Our desserts are freshly prepared on the premises with only the finest ingredients

~ Specials are available & change daily ~

