



TEL. 856 489 7373, FAX 856 489 1073

LUNCH MENU 'A' \$19.00*

CHOICE OF 1:

***TUSCAN WHITE BEAN SOUP or
TUSCAN WEDGE / CAESAR SALAD***

CHOICE OF 1:

-PASTA POMODORO (SPAGHETTINI, PENNE, WHOLE WHEAT)
EXTRA VIRGIN OLIVE OIL, GARLIC, BASIL TOMATO SAUCE AND PARMESAN.

-EGGPLANT ROLLATINI
ROLLED EGGPLANT FILLED WITH RICOTTA & GREENS THEN TOPPED WITH A LIGHT
TOMATO SAUCE & SERVED WITH PASTA "BLANCA".

-FOUR SEASON SALAD
MIX BABY GREENS WITH RED GRAPES, PEAR, DRIED CRANBERRIES, CORN,
PINE NUTS & TUSCAN GOAT TOSSED WITH A SHALLOT-SHERRY VINAIGRETTE.

-WOOD FIRED GRILLED CHICKEN
CHICKEN BREAST MARINATED WITH GRILLED ASPARAGUS & MASHED POTATO.

-COFFEE/TEA/ICE TEA/SODA

* **Tax & gratuity not included**



TEL. 856 489 7373, FAX 856 489 1073

LUNCH MENU 'B' \$21.00*

CHOICE OF 1:

***TUSCAN WHITE BEAN SOUP or
TUSCAN WEDGE / CAESAR SALAD***

CHOICE OF 1:

•SPAGHETTINI POMODORINI

EXTRA VIRGIN OLIVE OIL, GARLIC, BASIL TOMATO SAUCE AND PARMESAN.

•RAVIOLI DI MAMMA

HOMEMADE CHEESE RAVIOLI IN A BUTTER, SAGE & PARMIGLIANO REGGLANO.

•CHICKEN PARMIGIANA

IN A LIGHT FRESH TOMATO SAUCE & FRESH MOZZARELLA SERVED WITH BAKED PASTA BIANCA.

•HERB CRUSTED GRILLED TILAPIA

WITH LEMON VINEGRETTE, RISOTTO CAKE & GRILLED ASPARAGUS.

•COFFEE/TEA/ICE TEA/SODA

**** Tax & gratuity not included***



TEL. 856 489 7373, FAX 856 489 1073

LUNCH MENU 'C' \$24.00*

CHOICE OF 1:

***TUSCAN WHITE BEAN SOUP or
TUSCAN WEDGE / CAESAR SALAD***

-CHOICE OF 1 ENTRÉE:

-MACCHERONI AL FORNO

*ARTISAN PASTA TUBES TOSSED WITH A CLASSIC TUSCAN MEAT SAUCE &
BAKED FRESH MOZZARELLA, RICOTTA & BESCIAMELLA.*

-HOMEMADE POTATO GNOCCHI

SERVED WITH GORGONZOLA CREMA & TOASTED WALNUTS.

-CHICKEN OR VEAL MARSALA

SAUTEED IN AGED MARSALA WINE & WILD FOREST MUSHROOMS SERVED OVER SPAGHETTINI.

-HERB CRUSTED SALMON

GRILLED WITH LEMON VINAIGRETTE, RISOTTO CAKE & GRILLED ASPARAGUS.

-COFFEE/TEA/ICE TEA/SODA

**** Tax & gratuity not included***



TEL. 856 489 7373, FAX 856 489 1073

LUNCH MENU 'D' \$28.50*

- ***PLATERS OF GRILLED VEGETABLES & ASSORTED CHEESES***

CHOICE OF 1:

- ***TUSCAN WHITE BEAN SOUP or TUSCAN WEDGE/ CAESAR SALAD***
- ***PENNE VODKA or MARINARA SAUCE***

CHOICE OF 1:

-CHICKEN "INVOLTINI" FLORENTINE

BREAST OF ORGANIC CHICKEN ROLLED WITH FOUR CHEESES, BABY SPINACH & ITALIAN HERBS IN A LIGHT MARINARA SAUCE WITH WHIPPED PARMESAN MASHED POTATO & GRILLED ASPARAGUS.

-TUSCAN KEBOB

SWEET SAUSAGE, JUMBO SHRIMP & MARINATED CHICKEN BREAST WITH SUMMER VEGETABLES GRILLED ON A SKEWER AND SERVED W/ RISOTTO CAKE.

-VEAL or CHICKEN PARMIGIANA

IN A LIGHT TOMATO SAUCE & FRESH MOZZARELLA SERVED WITH BAKED PASTA BIANCA.

-CEDAR PLANK SALMON

HERB-CRUSTED WITH POTATO FONTINA TORTA & GRILLED ASPARAGUS.

-COFFEE/TEA/ICE TEA/SODA

**** Tax & gratuity not included***



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TOSCANA BANQUET EXTRAS

THE FOLLOWING CAN BE ADDED ON ANY OF OUR BANQUET MENUS:

APPETIZERS:

- BRUSCHETTA**..... **\$1.95 P/P**
- ANTIPASTO MISTO** ELEGANT COMBINATION OF MOZZARELLA CAPRESE, CALAMARI FRITTI, BRUSCHETTA RUSTICA, & STUFFED MUSHROOMS SERVED FAMILY STYLE PLATTERS..... **\$6.95 P/P**
- SALUMERIA SAMPLER** A SAMPLING OF TUSCAN CURED MEATS & CHEESES WITH, ARTICHOKE & ROASTED PEPPERS **\$5.95 P/P**
- ADD **WARM CRAB CHEESECAKE** FAMILY STYLE..... **\$3.95 P/P**

DESSERTS:

- ITALIAN GELATO VANILLA, CHOCOLATE OR LEMON**.....**\$3.99 P/P**
- PANNA COTTA**.....**\$4.50 P/P**
- TIRAMISU**..... **\$4.95 P/P**
- ANY DESSERT OFF OF OUR TRAY**.....**\$5.99 P/P**
- BRINGING IN OUTSIDE DESSERTS (any desserts)**.....**\$2.00 P/P**



TEL. 856 489 7373, FAX 856 489 1073

DINNER BANQUET MENU \$33.00*

INCLUDES ALL OF THE FOLLOWING:

-ANTIPASTO MISTO

APPETIZERS SERVED FAMILY STYLE INCLUDING:

CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.

TUSCAN WEDGE SALAD

*CHILLED WEDGE OF ICEBERG LETTUCE, VINE RIPENED TOMATO & CRISPY BACON
WITH YOUR CHOICE OF BLUE CHEESE OR BALSAMIC VINAIGRETTE DRESSING.*

REFRESHING OF PALATE WITH TUSCAN SHERBERT

-Main Course-Select 1:

SEAFOOD CREPELLE

*FRESH HOMEMADE CREPES ROLLED WITH RICOTTA, SHRIMP SCALLOPS, CRAB &
THEN BAKED IN A LIGHT PARMESAN BESCIAAMELLA TOMATO CRUST.*

CHICKEN or VEAL PARMIGIANA

IN A LIGHT TOMATO SAUCE & FRESH MOZZARELLA SERVED WITH BAKED PASTA BIANCA.

HERB CRUSTED GRILLED TILAPIA

IN A WHITE WINE LEMON SAUCE SERVED WITH RISOTTO CAKE & GRILLED ASPARAGUS.

-Dessert Course Select 1:

*TUSCAN CREAM CUSTARD
HOMEMADE CHOCOLATE MOUSSE
GELATO*

▪ *COFFEE/TEA/ ICE TEA /SODA*

** Not included tax & gratuity*



TEL. 856 489 7373, FAX 856 489 1073

DINNER BANQUET MENU \$36.00*

INCLUDES ALL OF THE FOLLOWING:

-ANTIPASTO MISTO

APPETIZERS SERVED FAMILY STYLE INCLUDING:

CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.

TUSCAN WEDGE SALAD

*CHILLED WEDGE OF ICEBERG LETTUCE, VINE RIPENED TOMATO & CRISPY BACON
WITH YOUR CHOICE OF BLUE CHEESE OR BALSAMIC VINAIGRETTE DRESSING.*

REFRESHING OF PALATE WITH TUSCAN SHERBERT

-Main Course-Select 1:

CHICKEN OR VEAL PICCATA SPECIALE

*VEAL MEDALLION OR TENDER BREAST OF CHICKEN SAUTEED WITH ROASTED TOMATOES
& WILD MUSHROOMS IN A TUSCAN WINE SAUCE SERVED OVER PASTA.*

CEDAR PLANK SALMON

HERB-CRUSTED SALMON SERVED WITH POTATO FONTINA TORTA & GRILLED ASPARAGUS.

STEAK ALLA FIORENTINA

IN A RED WINE REDUCTION SERVED WITH ROASTED POTATO & GRILLED ASPARAGUS.

-Dessert Course Select 1:

*TUSCAN CREAM CUSTARD
HOMEMADE CHOCOLATE MOUSSE
GELATO*

▪ *COFFEE/TEA/ ICE TEA /SODA*

** Not included tax & gratuity*



TEL. 856 489 7373, FAX 856 489 1073

DINNER BANQUET MENU \$40.00*

INCLUDES ALL OF THE FOLLOWING:

-ANTIPASTO MISTO

*APPETIZERS SERVED FAMILY STYLE INCLUDING:
CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.*

TUSCAN WEDGE SALAD

*CHILLED WEDGE OF ICEBERG LETTUCE, VINE RIPENED TOMATO & CRISPY BACON
WITH YOUR CHOICE OF BLUE CHEESE OR BALSAMIC VINAIGRETTE DRESSING.*

REFRESHING OF PALATE WITH TUSCAN SHERBERT

-Main Course-Select 1:

YELLOW FIN TUNA

SUSHI GRADE TUNA TOPPED WITH OUR HOMEMADE TOMATO-GARLIC FINISH.

CRAB CRUSTED TILAPIA

JUMBO LUMP CRABMEAT-CRUSTED TILAPIA FINISHED WITH A WHITE WINE CHIVE-BUTTER SAUCE.

VEAL or CHICKEN TOSCANA

*VEAL OR CHICKEN SAUTEED IN A BUTTER "VERNACCIA" WINE WITH FRESH ARTICHOKE,
WOOD-FIRE TOMATOES, TUSCAN PECORINO & MEDITERRANEAN JUMBO SHRIMP
WITH FINE HERBS SERVED OVER SPAGHETTINI.*

TUSCAN KEBOB

*SWEET SAUSAGE, JUMBO SHRIMP & MARINATED CHICKEN
WITH SUMMER VEGETABLES GRILLED ON A SKEWER.*

-Dessert Course Select 1:

*TUSCAN CREAM CUSTARD
HOMEMADE CHOCOLATE MOUSSE
GELATO*

▪ COFFEE/TEA/ ICE TEA /SODA

** Not included tax & gratuity*



TEL. 856 489 7373, FAX 856 489 1073

DINNER BANQUET MENU \$44.00*

INCLUDES ALL OF THE FOLLOWING:

ANTIPASTO MISTO

APPETIZERS SERVED FAMILY STYLE INCLUDING:

CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.

TUSCAN WEDGE SALAD

*CHILLED WEDGE OF ICEBERG LETTUCE, VINE RIPENED TOMATO & CRISPY BACON
WITH YOUR CHOICE OF BLUE CHEESE OR BALSAMIC VINAIGRETTE DRESSING.*

REFRESHING OF PALATE WITH TUSCAN SHERBERT

Main Course-Select 1:

SCAMPI RAPINI

*JUMBO SHRIMP, JUMBO LUMP CRABMEAT, BROCCOLI RABE & OVEN ROASTED TOMATO
IN A GARLIC & OIL WHITE WINE CLAM SAUCE, SERVED OVER SPAGHETTI.*

FRESH BRANZINO FILET

*PANSEARED MEDITERRANEAN SEA BASS WITH AQUA PAZZA "CRAZY WATER" SAUCE,
WITH ROASTED POTATOES & GRILLED ASPARAGUS.*

PEPPER CRUSTED FILET

*8 OZ. FILET MIGNON IN A COGNAC MUSTARD CREAM REDUCTION, GRILLED ASPARAGUS,
SERVED WITH PATATO-FONTINA TORTA.*

SICILIAN DUCK

BREAST DUCK ACCOMPANIED BY PATATO-FONTINA TORTA IN A BLOOD ORANGE SAUCE.

Dessert Course Select 1:

*TUSCAN CREAM CUSTARD
HOMEMADE CHOCOLATE MOUSSE
GELATO*

▪ *COFFEE/TEA/ ICE TEA /SODA*

** Not included tax & gratuity*



TEL. 856 489 7373, FAX 856 489 1073

WEEKEND (FRIDAY)
DINNER BANQUET MENU A \$43.50*

INCLUDES ALL OF THE FOLLOWING:

ANTIPASTO MISTO

*APPETIZERS SERVED FAMILY STYLE INCLUDING:
CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.*

**TUSCAN WEDGE SALAD OR
CAESAR SALAD**

REFRESHING OF PALATE WITH TUSCAN SHERBERT

Main Course-Select 1:

YELLOW FIN TUNA

SUSHI GRADE TUNA TOPPED WITH OUR HOMEMADE TOMATO-GARLIC FINISH.

CRAB CRUSTED TILAPIA

JUMBO LUMP CRABMEAT-CRUSTED TILAPIA FINISHED WITH A WHITE WINE CHIVE-BUTTER SAUCE.

VEAL or CHICKEN TOSCANA

*VEAL OR CHICKEN SAUTEED IN A BUTTER "VERNACCIA" WINE WITH FRESH ARTICHOKE,
WOOD-FIRE TOMATOES, TUSCAN PECORINO & MEDITERRANEAN JUMBO SHRIMP
WITH FINE HERBS SERVED OVER SPAGHETTINI.*

TUSCAN KEBOB

*SWEET SAUSAGE, JUMBO SHRIMP & MARINATED CHICKEN
WITH SUMMER VEGETABLES GRILLED ON A SKEWER.*

Dessert Course Select 1:

*TUSCAN CREAM CUSTARD
HOMEMADE TIRAMISU
HOMEMADE CHOCOLATE MOUSSE
GELATO*

▪ *COFFEE/TEA/ ICE TEA /SODA*

** Not included tax & gratuity*



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WEEKEND (FRIDAY)
DINNER BANQUET MENU A \$46.50*
INCLUDES ALL OF THE FOLLOWING:

ANTIPASTO MISTO

*APPETIZERS SERVED FAMILY STYLE INCLUDING:
CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.*

**TUSCAN WEDGE SALAD OR
CAESAR SALAD**

REFRESHING OF PALATE WITH TUSCAN SHERBERT

Main Course-Select 1:

SCAMPI RAPINI

*JUMBO SHRIMP, JUMBO LUMP CRABMEAT, BROCCOLI RABE & OVEN ROASTED TOMATO
IN A GARLIC & OIL WHITE WINE CLAM SAUCE, SERVED OVER SPAGHETTI.*

FRESH BRANZINO FILET

*PANSEARED MEDITERRANEAN SEA BASS WITH AQUA PAZZA "CRAZY WATER" SAUCE,
WITH ROASTED POTATOES & GRILLED ASPARAGUS.*

PEPPER CRUSTED FILET

*8 OZ. FILET MIGNON IN A COGNAC MUSTARD CREAM REDUCTION, GRILLED ASPARAGUS,
SERVED WITH PATATO-FONTINA TORTA.*

SICILIAN DUCK

BREAST DUCK ACCOMPANIED BY PATATO-FONTINA TORTA IN A BLOOD ORANGE SAUCE.

Dessert Course Select 1:

*TUSCAN CREAM CUSTARD
HOMEMADE TIRAMISU
HOMEMADE CHOCOLATE MOUSSE
GELATO*

▪ *COFFEE/TEA/ ICE TEA /SODA*

** Not included tax & gratuity*



TEL. 856 489 7373, FAX 856 489 1073

WEEKEND (SATURDAY)
DINNER BANQUET MENU A \$46.50*

INCLUDES ALL OF THE FOLLOWING:

ANTIPASTO MISTO

*APPETIZERS SERVED FAMILY STYLE INCLUDING:
CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.*

**TUSCAN WEDGE SALAD OR
CAESAR SALAD**

REFRESHING OF PALATE WITH TUSCAN SHERBERT

Main Course-Select 1:

YELLOW FIN TUNA

SUSHI GRADE TUNA TOPPED WITH OUR HOMEMADE TOMATO-GARLIC FINISH.

CRAB CRUSTED TILAPIA

JUMBO LUMP CRABMEAT-CRUSTED TILAPIA FINISHED WITH A WHITE WINE CHIVE-BUTTER SAUCE.

VEAL or CHICKEN TOSCANA

*VEAL OR CHICKEN SAUTEED IN A BUTTER "VERNACCIA" WINE WITH FRESH ARTICHOKE,
WOOD-FIRE TOMATOES, TUSCAN PECORINO & MEDITERRANEAN JUMBO SHRIMP
WITH FINE HERBS SERVED OVER SPAGHETTINI.*

TUSCAN KEBOB

*SWEET SAUSAGE, JUMBO SHRIMP & MARINATED CHICKEN
WITH SUMMER VEGETABLES GRILLED ON A SKEWER.*

Dessert Course Select 1:

*TUSCAN CREAM CUSTARD
HOMEMADE TIRAMISU
HOMEMADE CHOCOLATE MOUSSE
GELATO*

▪ *COFFEE/TEA/ ICE TEA /SODA*

** Not included tax & gratuity*



TEL. 856 489 7373, FAX 856 489 1073

WEEKEND (SATURDAY)
DINNER BANQUET MENU A \$49.50*
INCLUDES ALL OF THE FOLLOWING:

ANTIPASTO MISTO

*APPETIZERS SERVED FAMILY STYLE INCLUDING:
CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.*

**TUSCAN WEDGE SALAD OR
CAESAR SALAD**

REFRESHING OF PALATE WITH TUSCAN SHERBERT

Main Course-Select 1:

SCAMPI RAPINI

*JUMBO SHRIMP, JUMBO LUMP CRABMEAT, BROCCOLI RABE & OVEN ROASTED TOMATO
IN A GARLIC & OIL WHITE WINE CLAM SAUCE, SERVED OVER SPAGHETTI.*

FRESH BRANZINO FILET

*PANSEARED MEDITERRANEAN SEA BASS WITH AQUA PAZZA "CRAZY WATER" SAUCE,
WITH ROASTED POTATOES & GRILLED ASPARAGUS.*

PEPPER CRUSTED FILET

*8 OZ. FILET MIGNON IN A COGNAC MUSTARD CREAM REDUCTION, GRILLED ASPARAGUS,
SERVED WITH PATATO-FONTINA TORTA.*

SICILIAN DUCK

BREAST DUCK ACCOMPANIED BY PATATO-FONTINA TORTA IN A BLOOD ORANGE SAUCE.

Dessert Course Select 1:

*TUSCAN CREAM CUSTARD
HOMEMADE TIRAMISU
HOMEMADE CHOCOLATE MOUSSE
GELATO*

▪ *COFFEE/TEA/ ICE TEA /SODA*

** Not included tax & gratuity*