



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 "BIANCA".

***-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***



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## **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 BLANCA.*

**• *HERB CRUSTED GRILLED TILAPIA***

*WITH LEMON VINEGRETTE, RISOTTO CAKE & GRILLED ASPARAGUS.*

**• *COFFEE/TEA/ICE TEA/SODA***

**\* Tax & gratuity not**

**included**



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## **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***



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## **LUNCH MENU `D`\$28.50\***

- ***PLATTERS 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 PARMASAN MASHED POTATO & GRILLED ASPARAGUS.*

***-TUSCAN KEBOB***

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

***-VEAL or CHICKEN PARMIGIANA***

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

***-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**..... \$2.50 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 ..... \$6.95P/P
- ADD **WARM CRAB CHEESECAKE** FAMILY STYLE..... \$5.96 P/P

### DESSERTS:

- **CRÈME BRULÉE**.....\$ 4.50 P/P
- ITALIAN GELATO VANILLA, CHOCOLATE OR LEMON**.....\$3.50 P/P
- PANNA COTTA**.....\$5.50P/P
- TIRAMISU**..... \$5.50 P/P
- ANY DESSERT OFF OF OUR TRAY**.....\$5.50P/P
- BRINGING IN OUTSIDE DESSERTS (any desserts)**.....\$2.00 P/P



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## **LUNCH MENU \$29.50** (FOUR COURSES)

### **ANTIPASTO MISTO**

SERVED FAMILY STYLE INCLUDING:

*BRUSCHETTA, CALAMARI, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.*

#### **CHOICE OF:**

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

#### **CHOICE OF:**

### ***SEAFOOD CRESPELLE***

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

### ***VEAL or CHICKEN MARSALA***

*SAUTEED IN AGED MARSALA WINE & WILD FOREST MUSHROOMS SERVED OVER SPAGHETINI*

### ***CHICKEN "INVOLTINI" FLORENTINE***

*ROASTED CHICKEN BREAST FILLED WITH FRESH RICOTTA, TUSCAN CHEESES &  
BABY SPINACH IN A LEMON HERB WHITE WINE SAUCE WITH MASHED POTATO.*

### ***TUSCAN KEBOB***

*JUMBO SHRIMP, MARINATED CHICKEN & SWEET ITALIAN SAUSAGE WITH SUMMER VEGETABLES  
GRILLED ON A SKEWER AND SERVED WITH RISSOTO CAKE.*

### ***HERB CRUSTED TILAPIA***

*GRILLED WITH WHITE WINE LEMON SAUCE, RISOTTO CAKE & GRILLED ASPARAGUS.*

#### **CHOICE OF:**

***TUSCAN CREAM CUSTARD  
HOMEMADE CHOCOLATE MOUSSE  
GELATO***

***COFFEE/TEA/ICE TEA/SODA***

*Tax & gratuity not included*



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## **LUNCH MENU \$30.50** (FOUR COURSES)

### **ANTIPASTO MISTO**

SERVED FAMILY STYLE INCLUDING:

*BRUSCHETTA, CALAMARI, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.*

#### **CHOICE OF:**

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

#### **CHOICE OF:**

### ***SEAFOOD CRESPELLE***

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

### ***VEAL or CHICKEN MARSALA***

*SAUTEED IN AGED MARSALA WINE & WILD FOREST MUSHROOMS SERVED OVER SPAGHETINI*

### ***CHICKEN "INVOLTINI" FLORENTINE***

*ROASTED CHICKEN BREAST FILLED WITH FRESH RICOTTA, TUSCAN CHEESES &  
BABY SPINACH IN A LEMON HERB WHITE WINE SAUCE WITH MASHED POTATO.*

### ***TUSCAN KEBOB***

*JUMBO SHRIMP, MARINATED CHICKEN & SWEET ITALIAN SAUSAGE WITH SUMMER VEGETABLES  
GRILLED ON A SKEWER AND SERVED WITH RISSOTO CAKE.*

### ***HERB CRUSTED SALMON***

*GRILLED WITH WHITE WINE LEMON SAUCE, RISOTTO CAKE & GRILLED ASPARAGUS.*

#### **CHOICE OF:**

***TUSCAN CREAM CUSTARD  
HOMEMADE CHOCOLATE MOUSSE  
GELATO***

***COFFEE/TEA/ICE TEA/SODA***

*Tax & gratuity not included*



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**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 BESCIAMELLA 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

gratuity

\* Not included tax &





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**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**



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## **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**



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**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 GARLIC & OIL WHITE WINE CLAMS 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 PORTOBELLO MUSHROOMS,  
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

gratuity

\* Not included tax &



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**WEEKEND (FRIDAY-SATURDAY)**  
**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

gratuity

\* Not included tax &



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**WEEKEND (FRIDAY-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:**

**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 PORTOBELLO MUSHROOMS,  
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

gratuity

\* Not included tax &