



TEL. 856 489 7373, FAX 856 489 1073

LUNCH MENU "B" \$28.50*

CHOICE of 1:

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

CHOICE OF 1 ENTRÉE:

- **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 AND GRILLED ASPARAGUS

- **TUSCAN KEBOB**

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

- **CHICKEN PARMIGIANA**

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

- **CEDAR PLANK SALMON**

HERB-CRUSTED SALMON SERVED WITH POTATO FONTINA TORTA & GRILLED ASPARAGUS. IN A RED WINE REDUCTION SERVED WITH ROASTED POTATO & GRILLED ASPARAGUS.

COFFEE/TEA/ICE TEA/SODA

* *Tax & gratuity not included*



TEL. 856 489 7373, FAX 856 489 1073

LUNCH MENU "C" \$29.50*

CHOICE of 1:

- TUSCAN WHITE BEAN SOUP
- TUSCAN WEDGE or CAESAR SALAD

CHOICE OF 1 ENTRÉE:

- **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 AND GRILLED ASPARAGUS
- **SEAFOOD CRESPELLE**
FRESH HOMEMADE CREPES ROLLED WITH RICOTTA, SHRIMP, SCALLOPS & CRAB. BAKED WITH A LIGHT PARMESAN BESCIAMELLA TOMATO CRUST
- **VEAL OR CHICKEN MARSALA**
SAUTEED IN AGED MARSALA WINE AND WILD FOREST MUSHROOMS. SERVED OVER SPAGHETTINI.
- **TUSCAN KEBOB**
SWEET SAUSAGE, JUMBO SHRIMP & MARINATED CHICKEN WITH SUMMER VEGETABLES GRILLED ON A SKEWER.
- **HERB CRUSTED TILAPIA**
GRILLED WITH A WHITE WINE LEMON SAUCE, RISOTTO CAKE & GRILLED ASPARAGUS

Select 1 DESSERT

TUSCAN CREAM CUSTARD
HOMEMADE CHOCOLATE MOUSSE
GELATO

COFFEE/TEA/ICE TEA/SODA

* Tax & gratuity not included



TEL. 856 489 7373, FAX 856 489 1073

LUNCH MENU "D" \$30.50*

CHOICE of 1:

- TUSCAN WHITE BEAN SOUP
- TUSCAN WEDGE or CAESAR SALAD

CHOICE OF 1 ENTRÉE:

- **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 AND GRILLED ASPARAGUS
- **SEAFOOD CRESPELLE**
FRESH HOMEMADE CREPES ROLLED WITH RICOTTA, SHRIMP, SCALLOPS & CRAB. BAKED WITH A LIGHT PARMESAN BESCIAMELLA TOMATO CRUST
- **VEAL OR CHICKEN MARSALA**
SAUTEED IN AGED MARSALA WINE AND WILD FOREST MUSHROOMS. SERVED OVER SPAGHETTINI.
- **TUSCAN KEBOB**
SWEET SAUSAGE, JUMBO SHRIMP & MARINATED CHICKEN WITH SUMMER VEGETABLES GRILLED ON A SKEWER.
- **HERB CRUSTED SALMON**
GRILLED WITH WHITE WINE LEMON SAUCE, RISOTTO CAKE & GRILLED ASPARAGUS

Select 1 DESSERT

TUSCAN CREAM CUSTARD
HOMEMADE CHOCOLATE MOUSSE
GELATO

COFFEE/TEA/ICE TEA/SODA

* Tax & gratuity not included



TEL. 856 489 7373, FAX 856 489 1073

DINNER BANQUET MENU \$38.95

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

BISTECCA TOSCANA

12 OZ GRILLED ANGUS SIRLOIN STEAK SERVED WITH ROSEMARY ROASTED
POTATO AND FRESH VEGGIES

GRILLED TILAPIA

WITH FRESH HERBS AND LEMON CRUSTED

Dessert Course

Select 1:

**TUSCAN CREAM CUSTARD
HOMEMADE CHOCOLATE MOUSSE**

**GELATO
CRÈME BRULEE**

COFFEE/TEA/ ICE TEA /SODA

** Tax & Gratuity Not Included*



TEL. 856 489 7373, FAX 856 489 1073

DINNER BANQUET MENU \$49.95

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.

CEDAR PLANK SALMON

HERB CRUSTED SALMON SERVED WITH POTATO FONTINA TORTA AND FRESH
VEGGIES

Dessert Course

Select 1:

TUSCAN CREAM CUSTARD
HOMEMADE CHOCOLATE MOUSSE

GELATO

COFFEE/TEA/ ICE TEA /SODA

*** Tax & Gratuity Not Included**



TEL. 856 489 7373, FAX 856 489 1073

DINNER BANQUET MENU \$49.95*

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

* Tax & Gratuity Not Included