



LUNCH MENU "A" \$38.00

CHOICE OF 1 SOUP OR SALAD OPTION BELOW:

TUSCAN WHITE BEAN SOUP

OR

CHOICE OF TUSCAN WEDGE OR 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 PARMIGIANA

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

HERB CRUSTED SALMON

GRILLED WITH LEMON VINAIGRETTE, RISOTTO CAKE & GRILLED ASPARAGUS.

COFFEE/TEA/ICED TEA/SODA



LUNCH MENU "B" 38.00

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

SPIEDINO DI GAMBERI

HERB MARINATED JUMBO SHRIMP ON A SKEWER WITH ZUCCHINI, BABY ONIONS, & MUSHROOMS WITH RISOTTO CAKE & GRILLED ASPARAGUS.

- **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/ICED TEA/SODA



LUNCH MENU "C" 40.00

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 CREPELLE**

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.

- **HERB CRUSTED TILAPIA**

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

SELECT 1 DESSERT

**TUSCAN CREAM CUSTARD
HOMEMADE CHOCOLATE MOUSSE
GELATO**

COFFEE/TEA/ICED TEA/SODA



LUNCH MENU "D" \$40.00

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.

.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/ICED TEA/SODA



DINNER MENU "A" \$45.00
INCLUDES ALL OF THE FOLLOWING:

TUSCAN WEDGE SALAD

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

MAIN COURSE

SELECT 1:

SEAFOOD CRESPELLE

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

CHICKEN PARMIGIANA

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

HERB CRUSTED GRILLED TILAPIA

*IN A WHITE WINELEMON SAUCE SERVED WITH ROSOTTO CAKE &
GRILLED ASPARAGUS.*

MACCHERONI AL FORNO

*ARTISAN PASTA TUBES TOSSED WITH CLASSIC TUSCAN MEAT SAUCE &
BAKED WITH FRESH MOZZARELLA*

DESSERT COURSE

SELECT 1:

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

COFFEE/TEA/ICED TEA/SODA



DINNER MENU "B" 54.00
INCLUDES ALL OF THE FOLLOWING:

ANTIPASTO MISTO

*APPETIZERS SERVED WITH 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.*

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
CRÉME BRULEE**

COFFEE/TEA/ICED TEA/SODA



DINNER MENU “C” \$52.00

INCLUDES ALL OF THE FOLLOWING:

ANTIPASTO MISTO

APPETIZERS SERVED WITH 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 “VERNACCLA” WINE WITH FRESH ARTICHOKE, WOOD-FIRE TOMATOES, TUSCAN PECORINO & MEDITERRANEAN JUMBO SHRIMP WITH FINE HERBS SERVED OVER SPAGHETTINI.

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/ICED TEA/SODA



DINNER MENU “D” \$60.00

INCLUDES ALL OF THE FOLLOWING:

ANTIPASTO MISTO

APPETIZERS SERVED WITH 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 POTATO-FONTINA TORTA.

SICILIAN DUCK

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

DESSERT COURSE

SELECT 1:

**TUSCAN CREAM CUSTARD
HOMEMADE CHOCOLATE MOUSSE**

GELATO

COFFEE/TEA/ICED TEA/SODA



DINNER MENU “E” \$70.00

INCLUDES ALL OF THE FOLLOWING:

ANTIPASTO MISTO

APPETIZERS SERVED WITH FAMILY STYLE INCLUDING: CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE. ARANCINE MARGHERITA PIZZA

TUSCAN WEDGE SALAD

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

PASTA MISTA

GNOCCHI GORGONZOLA WITH FUNGHI PENNE AMATRICIANA

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 POTATO-FONTINA TORTA.

POLLO TERRACOTTA

SEMI BONELESS ORGANIC HALF CHICKEN INFUSED WITH AROMATIC HERBS & ROASTED UNDER A TERRA COTTA BRICK

DESSERT COURSE

SELECT 1:

**TUSCAN CREAM CUSTARD
HOMEMADE CHOCOLATE MOUSSE**

GELATO