



**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 BIANCA*

**HERB CRUSTED SALMON**

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

**COFFEE/TEA/ICED TEA/SODA**



## LUNCH MENU "B" 39.00

### 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 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 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" \$45.00**

**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 BESCLAMELLA 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" \$46.00**

**(NOT AVAILABLE ON WEEKENDS)**

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 BRULÉE**

**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*

#### **POLLO ALLA GRIGLIA**

*"TOSCANA CLASSIC" GRILLED ORGANIC CHICKEN BREAST SEASONED WITH HERBS & EXTRA VIRGIN OLIVE OIL. SERVED WITH ITALIAN BABY BABY GREENS, PARMIGLIANO SHAVINGS, & ROASTED POTATOE.*

#### **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:**

***VEAL OR CHICKEN PARMIGIANA***

*BREADED IN A LIGHT TOMATO SAUCE & FRESH MOZZARELLA*

***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**