

PRIMI APPETIZERS

BRUSCHETTA - Homemade Toasted Brick Oven Bread with our Famous Tomato-Basil Topping. Add “Lioni” Fior Di Latte Mozzarella.	6 1.5
SALUMERIA - Prosciutto, Salami & Cheeses, Roasted Peppers, Olives, & Grilled Peasant Bread.	14.5
TUNA GIALLO - Sesame Seed Crusted Yellowfin Tuna with Citrus & Wasabiyaki Dipping Sauces.	13.5
ROASTED BUFFALO CAPRESE - Chilled Roasted Plum Tomatoes, Charcoal Grilled Peppers, Imported “Buffalo” Mozzarella, Crispy Leeks, Basil, Olive Oil, & Balsamic Glaze.	14
MUSSELS or CLAMS BRODETTO - Prince Edward Island Mussels or Manilla Clams Steamed with Garlic, White Wine, Shaved Fennel, & Vine Ripened Tomato Broth. Served with Herb Crostini.	14.5
CRISPY FRITTO MISTO - Polenta Crusted Calamari Fried with Fresh Zucchini, Artichoke, Lemon, & Herbs. Served with Tartar & Spicy Tomato Dipping Sauces.	15
WARM CRAB CHEESECAKE - A Savory Blend of Cheeses, Jumbo Lump Crabmeat, Shrimp, Roasted Pepper Coulis, & Cucumber Fresco.	15
GRILLED OCTOPUS - Fire Grilled Herb Marinated Mediterranean Octopus Served over Mixed Greens with Citrus Accents.	15
MUSHROOMS CAMPAGNA – Baked Cremini Mushrooms Filled with Sweet & Spicy Sausage, Tuscan Cheeses & Baby Spinach, Topped with Béchamel Sauce. “A Tuscan Favorite”	11.5
TAGLIERE DI FORMAGGI - Toscana Cheese Board. Selection of Italian Regional Cheeses. Served with Fresh Strawberries, Grapes, Jam, Honey & Crostini	16.5

ZUPPA SOUP

TUSCAN WHITE BEAN SOUP - Authentic Tuscan Village Recipe with Italian Sausage.	8
LOBSTER & CRAB BISQUE - Rich & Velvety Smooth.	9.5

INSALATA SALAD

Personalize Your Salad by Adding Any of the Following:

Wood Fired Grilled Chicken	6.95	Jumbo Shrimp	3.5 Each	Herb Crusted King Salmon	8
TUSCAN WEDGE - Chilled Wedge of Iceberg Lettuce, Vine Ripened Tomato, & Crispy Bacon with Your Choice of Blue Cheese Dressing or Balsamic Vinaigrette.	8.5				
INSALATA CESARINA - Hearts of Romaine Tossed with Caesar Dressing, Shavings of Parmigiano Reggiano Cheese, & Croutons.	10.5				
APPLE SPINACH & WALNUT SALAD - Baby Spinach with Candied Walnuts, Fuji Apple, Pears, Dried Cranberries, Crisp Pancetta, Italian Blue Cheese, & Honey Apple Vinaigrette.	14.5				
FOUR-SEASON SALAD - Mixed Baby Greens with Red Grapes, Pears, Dried Cranberries, Corn, Pine Nuts, & Tuscan Goat Cheese. Tossed in a Shallot-Sherry Vinaigrette.	14.5				
AVOCADO & CRAB SALAD - Jumbo Lump Crabmeat, Avocado, Roma Tomatoes, Mango, Baby Greens, Artichoke, & Cucumber. Tossed in a Balsamic Vinaigrette.	23.95				

PIZZA “FORNO A LEGNA”

WOOD FIRED PIZZA

OFFERED IN PERSONAL AND ½ METER SIZES

MARGHERITA - Fresh Mozzarella, Pomodoro Sauce, & Basil.	14
FOUR CHEESE - Gourmet Four Cheese Blend with Oven Dried Tomatoes & Baby Arugula.	14.50
BBQ CHICKEN - A Blend of Tuscan Cheeses, BBQ Chicken, Red Onions, Apple Smoked Bacon, Oven Dried Tomatoes, & Baby Arugula.	15
PARMA - Prosciutto, Mozzarella, Sliced Fresh Tomatoes, Parmesan, & Baby Arugula.	14.50
NONNA’S SPECIAL - Pepperoni, Fennel Sausage, Apple Smoked Bacon, Pomodoro Sauce, Fresh Mozzarella, Mushrooms with Accents of Ricotta Cheese & Basil.	15.50
ORTAGGI - Grilled Summer Vegetables, Tuscan Cheeses, Fresh Mozzarella, & Basil.	14.5
TOSCANA - Fire Roasted Zucchini, Pancetta, Tomatoes with Aromatic Herbs, Mascarpone, & Mozzarella Cheese.	15.50

PASTA DI CASA

HOUSE PASTA

SPAGHETTINI POMODORINI - Basil Tomato Sauce, Garlic, EVOO, & Parmigiano Reggiano. Add Chicken 5 - Add 2 Meatballs 6 - Add Shrimp 3.5 Each - Add Crabmeat 11.5 - Add Meat Sauce 5	15
MACCHERONI AL FORNO - Artisan Pasta Tubes Tossed with a Classic Tuscan Meat Sauce & Baked with Fresh Mozzarella & Besciamella.	15.5
FIERY CHICKEN RIGATONI - Spicy Chicken Dish Featuring Sauteed Chicken with Chili Peppers, Olive Oil, White Wine, Tomatoes, & Parmigiano Reggiano Over Rigatoni.	18.5
CHAMPAGNE PEAR SACCHETTI - Homemade Pear & Ricotta Stuffed Pasta Sacks, Tossed in a Delicate Walnut-Champagne Cream Sauce.	18.5
FARFALLE CAPRESE - Pan Seared Eggplant, Sundried Tomatoes, & Basil. Baked with Fresh Mozzarella & Parmigiano Reggiano.	16
ALFREDO DI ROMA CLASSICO - Homemade Fettucine Tossed in a Pecorino Cheese Crema. Add Grilled Chicken 6.95 Add Jumbo Shrimp 3.50 each Add Crabmeat 12.95	19

PASTA SPECIALE

PASTA SPECIALTIES

RAVIOLI DI MAMMA - Raviolis in Your Choice of Sauce: Fresh Tomato Basil Sauce, Butter-Sage or Parmigiano Reggiano. Add Meat Sauce 5	16
HOMEMADE POTATO GNOCCHI - Gnocchi in Your Choice of Sauce: Fresh Tomato Basil Sauce or Gorgonzola Crema with Toasted Walnuts. Add Meat Sauce 5	16.5
EGGPLANT ROLLATINE - Rolled Eggplant Filled with Ricotta & Greens, Topped with a Light Tomato Sauce. Served with Baked Pasta Bianca.	16
SEAFOOD MANICOTTI - Fresh Homemade Crepes Filled with Ricotta, Shrimp, Scallops, & Crabmeat. Baked with a Light Parmesan Besciamella Tomato Crust.	22
NUOVO LINGUINE & CLAMS - Manilla Clams, Shrimp, & Gourmet Clam “Meatballs” Sauteed in a Garlic Tomato Wine Clam Sauce.	22

POLLO E VITELLO CHICKEN & VEAL

MARSALA - Sauteed in Aged Marsala Wine & Wild Forest Mushrooms. Served Over Spaghettini.
Chicken - 19 Veal - 24

PARMIGIANA - In a Light Tomato Sauce with Fresh Mozzarella. Served with Baked Pasta Bianca.
Chicken - 19 Veal - 24

PANINI SANDWICHES

All Panini's Served with Homemade Tuscan Potato Salad Upon Availability or Tuscan Fries.

D.O.P. - 18 Month D.O.P. Prosciutto, Aged Mozzarella Cheese, Oven Roasted Tomatoes, Fresh Basil, & Arugula. Served on Our Homemade Pizza Dough Panino Bread & Toasted in the Wood Fire Oven. 13

MELANZANE PARMIGIANA - Oven Roasted Eggplant, Tomato Sauce, & Fresh Mozzarella Cheese. Served on Our Homemade Pizza Dough Panino Bread & Toasted in the Wood Fire Oven. 12.5

WOOD ROASTED GRILLED CHICKEN CLUB SANDWICH - Piled High with Applewood Smoked Bacon, Avocado, & Tomato on Brioche Toast with a Glaze of Lemon Aioli. 13.5

CHEESY OREGANO CHICKEN SANDWICH - Roasted Peppers, Spinach, Fontina, & Provolone Cheeses. 13.5

SALMON SANDWICH - Roasted Peppers, Baby Greens, Roma Tomato, & Horseradish Aioli. 14.5

STUFFED FOUR CHEESE KOBE BURGER - Blue, Asiago, Tuscan Pecorino, & Fontina Cheeses, Oven Roasted Tomatoes. 15

BLACK ANGUS BURGER CLASSICO - Available with Your Choice of Bacon, Caramelized Onions, Mushrooms, Provolone, or Mozzarella Cheeses. Each Topping Add 1.5 15

PESCE SEAFOOD

CRAB CRUSTED TILAPIA - Jumbo Lump Crab Meat Crusted Tilapia Finished with a White Wine Chive-Butter Sauce. Served with Grilled Asparagus & Risotto Cake. 25

HERB CRUSTED SALMON - Finished with a White Wine Lemon Sauce. Served with Grilled Asparagus & Risotto Cake 23

CEDAR PLANK SALMON - Herb Crusted Salmon Grilled on a Plank of Cedar Wood. Served with Roasted Potatoes & Grilled Asparagus. 25

HERB CRUSTED TILAPIA - Fresh Grilled Tilapia Topped with Your Choice of a Basil Pesto OR Aromatic Herbs, Bread Crumbs, & a Light Lemon Vinaigrette. Served with Grilled Asparagus & Risotto Cake. 22.5

CONTORNI SIDES

- Sauteed Baby Spinach with Garlic & Olive Oil 5
- Broccoli Rabe with Toasted Garlic & Chili Peppers 6.5
- Wild Mushrooms & Fine Herbs 5.5
- Grilled Asparagus 5.5

ADD TUSCAN WEDGE OR MINI CAESAR SALAD TO ANY ENTREE 5

GRIGLIA GRILL

CRISPY CHICKEN TERRACOTTA - Semi-Boneless Organic Half Chicken Infused with Aromatic Herbs & Roasted Under a Terracotta Brick. Served with Grilled Asparagus & Chef's Mashed Potato.	21
GRILLED CHICKEN - Herb Marinated Chicken Served with Arugula, Tomato, & Parmesan Shavings.	19.5
SPIEDINO DI GAMBERI - Herb Marinated Jumbo Shrimp Served on a Skewer with Zucchini and Mushrooms over Parmesan Risotto.	26
FILET MIGNON - 8 oz. Center Cut Filet Grilled to Your Liking & Topped with a Chianti Veal Reduction. Served with Roasted Potatoes & Grilled Asparagus.	38
VEAL RIB CHOP - Grilled 14 oz Center Cut Veal Chop Served With Vegetables And Rosemary Roasted Potatoes.	43.95

TOSCANA LUNCH SPECIALS

TUSCAN BURGER

Our Blend of Ground Colorado Lamb & Texas Wild Boar Shaped in an 8 oz. Burger on Brioche Bun with Tomato Relish, Caramelized Onions, & Fresh Greens.
Served with French Fries or Potato Salad.
13.50
Topped with Tuscan Four Cheese Blend
15

CAPRESE PANINO

Wood Fire Grilled Chicken, Fresh Mozzarella Cheese, Sliced Jersey Tomato, & Arugula Salad Served on Homemade Bread.
Served with French Fries or Potato Salad.
13.50

ROMAN PORCHETTA SANDWICH

Rustic Roll Filled with Thinly Sliced Roasted Pork Loin, Broccoli Rabe Florets, Tomato, & Sharp Provolone Cheese Baked in our Brick Oven.
Served with French Fries or Potato Salad.
14.50

PANZANELLA SALAD

Romaine, Tomato, Onions, Roasted Peppers, Olives, Mozzarella Cheese, Cucumber, Homemade Croutons, Grilled Chicken, & Balsamic Vinaigrette Dressing.
12.5

ORECCHIETTE CON LE CIME DI RAPA

Ear Shaped Traditional Homemade Pasta of Puglia Tossed with Broccoli Rabe Florets, Garlic, Extra Virgin Olive Oil, Pepperoncino, Toasted Bread Crumbs, & Parmesan.
15
Add Sweet Sausage 5 Add Shrimp 3.5 Each Add Chicken 6.95