

ASSAGGI

1 for \$4 ~ 3 for \$11 ~ 5 for \$17

Wood Roasted Portobello Mushrooms

Pan Seared Broccolini with Slivered Garlic

Wood Roasted Tomatoes in Aged Balsamic Vinegar

In House Fire Roasted Peppers in Fresh Lemon and Extra Virgin Olive Oil

Roasted Balsamic Onions

Tuscan Olives with Braised Garlic and Rosemary

SALUMI E FORMAGGI

Grand Tasting of Artisan Cured Meats and Specialty Cheeses

Prosciutto di Parma, Coppa, Soppresata, Parmigiano Reggiano, Burrata,

Truffle Honey, & Daily Chef Selections

\$9 per person

ANTIPASTI

POLPETTONI

House Made Meatballs of Certified Angus Sirloin, Veal and Pancetta with
Caramelized Tomato and Barolo Sauce, Parmigiano Fonduta \$12

CROSTINI DEL GIORNO

Extra Virgin Grilled Ciabatta, Different Artisan Italian Creation Daily

SALSICCIA

Tuscan Kitchen Signature Grilled Sausage,
Wood Roasted Peppers, Caramelized Onion \$10

CALAMARI FRITTI

"Federal Hill Style Calamari"

Crispy Cherry Peppers, Roasted Tomato Red Pepper Relish,
Lemon Basil Aioli \$14

ARANCINI CLASSICO

Sicilian "Rice Balls"

Risotto Dumpling, Braised Veal and Pancetta Ragu, House Made Mozzarella,
San Marzano Tomato & Barolo Reduction \$14

PRINCE EDWARD ISLAND MUSSELS

Citrus Garlic Broth, Grilled Ciabatta Bread \$12

PIZZE

MARGHERITA

Fresh Mozzarella, San Marzano Tomatoes, Basil, Extra Virgin Olive Oil \$15

PATATE E CIPOLLE

Rosemary Yukon Gold Potato, Wood Roasted Onion, Truffle Oil Drizzle, Parmigiano Reggiano \$17

POLLO E RUCOLA

Wood Rotisserie Pulled Chicken, Lemon Extra Virgin Arugula Salad, Local Goat Cheese \$16

POLPETTO

Wood Roasted Meatball, Roasted Tomato Sauce, Hand Dipped Ricotta Cheese \$16

FICCHI

Fig Balsamic Reduction, Fresh Rosemary, Local Burrata Cheese, Thinly Sliced Parma Ham \$17

LA PIZZA TUA

Your Own Artisan Pizza Creation

Choose any 3 of our Fresh Made Toppings \$18 Additional Toppings each \$2

Pan Seared Broccolini
Roasted Balsamic Onion
Wood Roasted Tomatoes
Fire Roasted Pepper
Burratta

Wood Roasted Portabella Mushrooms
Tuscan Kitchen Polpetti (meatballs)
Spit Roasted Rotisserie Chicken
Wood Grilled Shrimp (add \$6)
House Made Mozzarella

House made Salsiccia
Prosciutto di Parma
Slivered Garlic
Sopressata
Ricotta

SALADS

TUSCAN KITCHEN CAESAR

Hearts of Romaine, Ciabatta Croutons, Sicilian White Anchovy,
Shaved Parmigiano Reggiano \$8

INSALATA MISTA

Local Baby Greens, Yellow Teardrop Tomatoes, Shaved Fennel,
Honey Chardonnay Vinaigrette \$8

SLOW ROASTED BEET SALAD

Arugula, Shaved Reggiano, Candied Hazelnuts, Aged Balsamic \$10

CAPPELLACCI SALAD

Pan Seared Butternut Squash Cappellacci with Caramelized Apples,
Spiced Walnuts, Goat Cheese \$12

SALAD ADDITIONS

Rosemary Hangar Steak \$6
Wood Grilled Salmon \$6

Giant Grilled Shrimp \$6
Rosemary & Garlic Wood Grilled Chicken \$5

PRIMI

All of our Pastas are Crafted In House from Authentic Artisan Italian Recipes

TAGLIATELLE ALLA BOLOGNESE

Signature Dish from Emilia Romagna

Thin House Made Noodles, Rich Sauce of Beef and Veal, Shaved Parmigiano Reggiano \$14/9

RAVIOLI AI QUATTRO FORMAGGI

Delicate Pasta Pillows Stuffed with Hand Dipped Ricotta, Burrata, Fontina and Parmigiano Cheeses, Light Brown Butter Pan Sauce, Shaved Black Truffles \$15/9

TORTELLI BRASATO

Hand Rolled Pasta Stuffed with Slow Braised Short Rib and Parmigiano, Pan Roasted Cippolini Onion, Super Tuscan Demiglace \$20/12

PAPPARDELLE AL CINGHIALE

House Rolled Wide Noodles with Braised Wild Boar Ragù, Wood Roasted Wild Mushrooms and Shaved Parmigiano \$20/12

HANDMADE POTATO GNOCCHI

San Marzano Tomato Sauce, Burrata Cheese, Shaved Reggiano \$14/9

LOBSTER RAVIOLI

Housemade Pasta with Fresh Maine Lobster Meat and Hand Dipped Ricotta, Cabreo Lobster Brodo, Tear Drop Tomatoes and Caramelized Fennel \$20/12

SCAMPI

Giant Wood Grilled Shrimp, White Wine Saffron Broth, Roasted Tomato, House Made Angel Hair \$26/14

ROASTED WILD MUSHROOM RAVIOLI

Wood Roasted Chicken, Porcini Mushroom, Braised Garlic \$17/10

HANDMADE ROASTED BUTTERNUT SQUASH CAPPELLACCI

Thin Pasta "Hats" Stuffed with Roasted Squash, Sage Brown Butter Sauce, Parmigiano Reggiano \$16/9

ORECCHIETTE

Fresh Made Rustic Pasta, with House Made Sausage, Seared Broccolini, Slivered Garlic \$16/10

SECONDI

TUSCAN KITCHEN OSSO BUCCO

Slow Braised Veal Shank Crusted in Fresh Herb Gremolata, Pan Jus Reduction,
Wood Roasted Root Vegetables, Saffron Risotto \$33

SIGNATURE TUSCAN STEAK ALLA FIORENTINA

28oz. Aged "Long Bone" Ribeye, Olive Oil, Sea Salt, Rosemary Crust,
Roasted Garlic Jus, Extra Virgin Roasted Potato & Onion \$42

10 OZ USDA PRIME WOOD GRILLED FILET MIGNON

Caramelized Onion Mascarpone Potato, Grilled Asparagus, Crispy Leek,
Brandied Shallot Truffle Butter, Barolo Pan Sauce \$39

POLLO ARROSTO

Spit Roasted Rosemary Half Chicken
Sage Roasted Butternut Squash & Caramelized Walnut Mista,
Crispy Pancetta Spinach, Extra Virgin Drizzle \$24

TONNO

Rare Seared Tuna, Castelvetro Olive Winter Vegetable Caponata,
Creamy Mascarpone Polenta, Aged Balsamic Soy Glaze \$28

BRACIOLA DI MAIALE

Hazelnut Crusted Bone in Pork Chop, Acorn Squash Parmigiano Sformata,
Wood Roasted Cippolini, Cranberry Sangiovese Demiglace \$28

DUCK 3-WAYS

Crispy Leg Brasato, Seared Duck Breast, Wild mushroom Risotto, Extra Virgin Crisped Parsnip,
Rucola and Goat Cheese Salad with Crispy Duck Prosciutto \$32

WOOD GRILLED SALMON

Lemon Olive Oil and Garlic Grilled Salmon,
Sage Roasted Sweet Potatoes, Wood Grilled Asparagus \$24

COSTOLETTE D'AGNELLO

Wood Grilled Domestic Lamb Chop, Minted Goat Cheese Stuffed Gnocchi,
Wilted Winter Greens, Vin Cotto Pan Reduction \$34

CONTORNI

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| Saffron Risotto \$5 | Creamy Roasted Garlic Polenta \$5 |
| Acorn Squash Sformata \$6 | Mascarpone Yukon Gold Mashed \$6 |
| Butternut Squash Walnut Mista \$6 | Tagliatelle & San Marzano Tomato Sauce \$6 |
| Rosemary Roasted Potatoes & Onions \$5 | Roasted Asparagus, Sage Butter, Reggiano \$5 |
| Wood Roasted Sweet Potatoes \$5 | Sautéed Broccoli & Slivered Garlic \$5 |
| Truffle Parmigiano Fries \$5 | Wood Roasted Mushrooms \$5 |

**20% gratuity may be added to parties of 7 or more*

