



## GLUTEN FREE MENU

### 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

#### SALSICCIA

Tuscan Kitchen Signature Grilled Sausage,

Wood Roasted Peppers, Caramelized Onion \$10

#### PRINCE EDWARD ISLAND MUSSELS

Citrus Garlic Broth \$12

### SALADS

#### TUSCAN KITCHEN CAESAR

Hearts of Romaine, Sicilian White Anchovy,

Shaved Grana Parmigiano Reggiano, "No Croutons" \$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

#### SALAD ADDITIONS

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

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



## SECONDI

### 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,  
"No Balsamic-Soy Glaze" \$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

### COSTOLETTE D'AGNELLO

Wood Grilled Domestic Lamb Chop, Wilted Winter Greens,  
Vin Cotto Pan Reduction \$34

### WOOD GRILLED SALMON

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

## CONTORNI

Saffron Risotto \$5	Truffle Parmigiano Fries \$5
Acorn Squash Sformata \$6	Mascarpone Yukon Gold Mashed \$6
Butternut Squash Walnut Mista \$6	Roasted Asparagus, Sage Butter, Reggiano \$5
Rosemary Roasted Potatoes & Onions \$5	Sautéed Broccolini & Slivered Garlic \$5
Wood Roasted Sweet Potatoes \$5	Wood Roasted Mushrooms \$5

## DESSERT

### VANILLA BEAN CRÈME BRULÉE

Accompanied By Fresh Strawberries "No Biscotti" \$8