

# Tuscany's Lunch Menu

## APPETIZERS

<b>Ahi Tuna Tartare with Marinated Cucumber and Fresh Herb Salad</b>	16
Fresh lime-ginger vinaigrette and crispy won-ton chips	
<b>Seared Beef Carpaccio with Arugula and Parmigiano</b>	13
Limoncello scented extra virgin olive oil and Parmigiano Reggiano shavings	
<b>Shrimp Scampi and Crispy Straw Potatoes</b>	15
Served with lemon-garlic and chive sauce	
<b>"Fritto Misto" of Tender Calamari and Whitebait</b>	13
Tender, crispy calamari and whitebait served with a zesty tomato-garlic sauce	
<b>Suppli' of Dungeness Crab with Spicy Slaw</b>	15
Crispy Dungeness crab-cake with spicy mustard-chipotle aioli	
<b>Polenta with Roasted Forest Mushrooms and Gorgonzola Fondue</b>	11
Corn meal cake topped with assorted forest mushrooms and creamy Gorgonzola cheese sauce	
<b>Grilled Eggplant Rollantine with spicy plum tomato sauce</b>	13
Grilled, sliced eggplant, filled with ricotta, sundried tomato pesto, oven baked with a crispy top	

## ENTRÉE SALADS

<b>Hearts of Crispy Romaine a la "Caesar"</b>	13
Anchovy-garlic dressing, croutons, Parmesan Shavings (with grilled chicken add 6.00, shrimp 8.00)	
<b>Grilled Chicken Salad with Fuji Apples, Dried Fruits and Crumbled Goat Cheese</b>	18
Grilled breast of marinated chicken, assorted baby greens, date, raisin, apple, pine nut orange vinaigrette	
<b>Mediterranean Salad with Seared Marinated Steak and Feta</b>	19
Cucumber, vine ripened tomato, onion and bell pepper with citrus-herb marinated steak and feta cheese	
<b>Baby Spinach Salad with Smoked Turkey Breast and Goat Cheese</b>	17
Baby spinach leaves with fresh Papaya, cranberries, candied walnuts, raisins and raspberry vinaigrette	
<b>Seared Ahi Tuna in Sesame Crust with Spicy Slaw and Fire Oil</b>	19
Fresh Hawaiian Ahi Tuna seared rare in a sesame crust, spicy slaw, caramelized ginger and lime sauce	
<b>Our Famous Chopped Grilled Vegetable Salad with Gorgonzola</b>	13
Marinated grilled vegetables and romaine with mustard vinaigrette (with chicken add 6.00, shrimp 8.00)	
<b>Coconut Crusted Shrimp Salad with Tropical Vinaigrette</b>	17
Flaky coconut shrimps on mixed baby greens with pineapple, mango, papaya and strawberries	
<b>John Scardino's Chopped Salad with Chickpeas</b>	13
Our friend John's favorite salad of chopped cucumbers, hearts of palms, and tomatoes (with chicken add 6.00, shrimp 8.00)	

## SOUPS

<b>Minestrone of Seasonal Vegetables with Basil Pesto</b>	7
A medley of seasonal vegetables, legumes and fresh herbs with basil pine nut puree	
<b>Country Style Chicken Soup with Tubetti Pasta</b>	7
Mamma Maria's chicken soup with lots of chicken, carrots, potatoes and leeks in a home made chicken broth	
<b>Sweet Corn and Langostino Chowder</b>	7
In a creamy shrimp and lobster stock with young celery and carrots	

Chef-Proprietor: Tommaso Barletta

## PASTAS AND GRAINS

<b>Capellini with fresh Tomato, Sweet Basil and Garlic</b>	15
Fresh Roma tomatoes, basil, fresh garlic and extra virgin olive oil	
<b>Rigatoni with Italian Sausage and Mushrooms</b>	17
Large macaroni, crumbled Italian sausage, roasted mushrooms and arugula	
<b>Fettuccine 4 Formaggi with Chicken and Broccoli</b>	17
House made ribbon pasta in a creamy blend of 4 Italian cheeses, shredded roasted chicken and broccoli	
<b>Trenette Genovese with Fresh Bay Scallop and Shrimp</b>	19
Classic dish from Genoa of linguine, fresh pesto, potatoes, string beans, bay scallops and shrimp	
<b>Eggplant Parmigiana</b>	16
Layers of tender eggplant, marinara, basil and mozzarella slow baked and topped with grated Parmigiano Reggiano	
<b>Spaghetti with Strips of Filet Mignon "Amatriciana"</b>	18
With San Marzano plum tomato, onion, pancetta and hot pepper	
<b>Pennette Rigate Puttanesca</b>	16
Penne pasta with a spicy tomato, garlic, chili pepper, olive, caper and anchovies	
<b>Linguine with Fresh Clams Sauce</b>	17
Simmered in olive oil, garlic, chili pepper and white wine (also available with red sauce arrabbiata)	
<b>Ricotta and Spinach Tortelloni in Pink Vodka Sauce</b>	15
Ricotta and spinach filled pasta rings in a creamy tomato-vodka sauce	
<b>Roasted Veal, Mushroom and Spinach Cannelloni</b>	18
Baked pasta filled with tender braised veal, mushroom and spinach, marinara and bechamelle	
<b>Roasted Pumpkin and Amaretto Panzerotti with Hazelnut Sauce</b>	15
Fresh pasta filled with roasted pumpkin, ricotta and amaretto cookie crumbled with hazelnut sauce	
<b>Risotto "Primavera" and Wild Oregon Mushrooms</b>	16
Creamy risotto with a medley of spring vegetables and wild mushroom ragout	

## PANINI SANDWICHES

<b>Crispy Breast of Chicken Milanese on Ciabatta</b>	16
Chicken breast medallions in a parmesan-herb crust, arugula, tomatoes and avocados with a lemon vinaigrette	
<b>Pepper Crusted Seared Ahi Tuna</b>	17
Chopped baby iceberg, chipotle aioli, tomatoes and lime-ginger vinaigrette	
<b>Grilled Chicken and Grilled Vegetables Sandwich on Ciabatta</b>	15
Marinated grilled chicken sliced thin, zucchini, roasted peppers, Portobello mushrooms and fire roasted tomatoes	
<b>Aged Kobe Beef Burger and Fries</b>	17
The best beef in the world, charbroiled, on a ciabatta roll, tomato, lettuce and aioli	

## ENTREES

<b>Wild Pacific Sole Fillet Oven Roasted in a Panko Herb Crust</b>	19
Served in a Lemon, Garlic and Caper sauce with seasonal vegetables	
<b>Fresh Loch Duart Scottish Salmon Fillet Charcoal Broiled</b>	19
Served with marinated grilled vegetables and salsa verde	
<b>Oregon Coast Sandab Fillet Parmigiana</b>	17
In a parmesan crust with lemon-caper sauce and mashed potatoes	
<b>Fresh Seafood Casserole "Cioppino Style"</b>	19
Assorted fresh seafood simmered in a tomato, garlic and basil broth	
<b>Breast of Chicken Medallions "Marsala" with Fettucine</b>	17
Tender medallions of chicken breast in a sweet Marsala wine sauce with sautéed mushrooms and fettucine	
<b>Tender Veal Scaloppine "Saltimbocca"</b>	22
Medallions of veal topped with prosciutto and Madeira wine, brown butter and sage sauce	
<b>Kurobuta Pork Loin Chop "Milanese"</b>	20
Crispy parmesan-panko crust with arugula and parmigiano shavings, limoncello dressing	
<b>Grilled "Prime" Flatiron Steak with Sea Salt and Fresh Herb "Tagliata"</b>	20
Charcoal grilled and sliced thin. Served atop arugula, celery, parsley salad and parmesan shavings	