

Tuscany's Dinner Menu

2011

APPETIZERS

Chilled Jumbo Shrimp and Snow Crab Claws Cocktail	17
Colossal shrimps and crab claws with a spicy horseradish cocktail sauce	
Fresh Maine Lobster and Shrimp Martini Salad	15
With hearts of palm, avocado and pink grapefruit segments in a creamy citrus vinaigrette	
Venetian Style Crabcakes with Spicy Slaw	14
Served with spicy chipotle aioli	
"Fritto Misto" of Tender Calamari, Whitebait and Shrimp	13
Italian Riviera style, golden crispy with grilled spicy tomato-garlic sauce	
Seared Beef Carpaccio with Arugula and Parmigiano	13
Limoncello scented extra virgin olive oil and Reggiano shavings	
Baked Polenta Tower with Roasted Forest Mushrooms (<i>Vegetarian</i>)	12
Corn meal soufflé topped with roasted mushrooms over a creamy gorgonzola sauce	
Crispy Baby Artichokes a la "Romana" (<i>Vegan</i>)	11
Roasted baby artichokes served with a spicy arrabbiata tomato sauce and eggless roasted garlic aioli	
Imported Prosciutto di Parma with Sweet Melon	13
Thin slices of imported Parma ham and ripe Cantaloupe melon	

SALADS

Hearts of Crispy Romaine a la "Caesar"	10
Crispy romaine leaves, anchovy-garlic dressing, garlic crouton and Parmesan shavings	
Assorted Underwood Ranch Baby Greens and Shaved Fennel	10
Tossed with aged Balsamic Vinaigrette and toasted pine-nuts	
Heirloom Tomato Salad with Creamy Burrata Cheese and Aged Modena Balsamic Vinegar	14
Underwood Ranch organic tomatoes, roasted Vidalia onion, arugula and creamy burrata cheese	
Our Famous Chopped Grilled Vegetable Salad with Gorgonzola	11
Chopped grilled vegetables, romaine and walnuts with Dijon mustard vinaigrette (with chicken add 3.00, shrimp 5.00)	
Roasted Beet Salad with Gloria Chenel's Sonoma County Fresh Goat Cheese	12
Grilled asparagus, candied pecans, and roasted fig-vin cotto dressing	
Tuscany's Wedge Salad with Applewood Smoked Bacon Dressing	12
Baby iceberg lettuce, crumbled gorgonzola blue cheese, crispy bacon	

SOUPS

Fresh Garden Vegetable Minestrone (<i>Vegetarian</i>)	7
Assorted fresh vegetables and legumes simmered in a vegetable stock with aromatic herbs	
Country Style Tuscan Bean Soup "Pasta e Fagioli"	7
Cannelini bean soup with ditalini pasta and Prosciutto scent	
Sweet Corn and Langostino Chowder	8
In creamy shrimp and lobster stock with young celery and carrot	

Chef-Proprietor: Tommaso Barletta

PASTAS AND GRAINS

Spaghetti Carbonara	16
Classic Roman dish of pancetta, sweet onion and creamy Parmesan sauce	
Florentine "Gnudi" with burnt butter and crispy sage	16
Ricotta and spinach dumplings served over tomato sauce and topped with Parmigiano-sage gratin	
Capellini with Fresh Roma Tomatoes and Sweet Basil	16
Sweet plum tomatoes simmered with extra virgin olive oil, garlic and basil	
Pappardelle with Chicken Bolognese and Vegetable Ragout	17
Home made wide ribbon pasta with white chicken meat sauce with aromatic herbs	
Pennette Rigate alla "Puttanesca"	17
Pasta quills in spicy tomato sauce with cured olives, capers, oregano and garlic	
Roasted Pumpkin Ravioli with Toasted Hazelnut Cream Sauce	17
Fresh pasta filled with roasted pumpkin, spices, and ricotta in a creamy hazelnut sauce	
Linguine with Fresh Clams	17
Simmered in Extra Virgin olive oil, garlic, white wine, basil and chili flakes (also available with red sauce)	
Tortelloni with Creamy "Quattro Formaggi"	17
Large pasta rings filled with ricotta and spinach, tomato sauce and a creamy blend of 4 Italian cheeses	
Vermicelli with Strips of Filet Mignon and Pancetta	19
Large spaghetti with strips of filet mignon, roasted tomato, onion and pancetta	
Lobster Filled Ravioli with Sun-dried Tomato and Fresh Tarragon	20
Served with an intense flavored lobster sauce, sun-dried tomato and fresh tarragon leaves	
Our Famous Spaghetti in "Cartoccio"	19
Spaghetti al dente baked in parchment paper bag with assorted seafood, garlic, plum tomato and fresh herbs	
Frank Visco Sister's Slow Baked Eggplant Parmigiana	17
Mr. Visco's family recipe of tender slices of thin eggplant layered with tomato sauce, mozzarella and parmesan	
Our Daily Creamy Risotto	19
Please ask your server for today's selection	

ENTREES

Fresh Whole Imported Dover Sole (de-boned tableside)	40
Oven roasted with a medley of baby vegetables and laced with a silky lemon-chervil sauce	
Fresh King Salmon Fillet in Crispy Potato Pancake	27
Served with seasonal vegetables, lobster and roasted garlic sauce	
Miso Marinated White Seabass Fillet Caramelized	32
Served with a Tahitian coconut broth, ginger and lemon grass, over sweet and sour cabbage	
Grilled Colossal Prawns with Herb and Roasted Garlic Sauce	30
Grilled with fresh garlic and herbs scampi style with risotto primavera	
Fresh Seafood Casserole "Mare Nostrum"	30
Colossal shrimp, lobster, king crab legs, fresh fish, mussel, clams, calamari and scallop Cioppino style	
Stuffed Breast of Free-Range Chicken with Meyer's Lemon and Fresh Thyme	24
Stuffed with Prosciutto and Gruyere served with lemon and thyme and artichoke sauce	
Paillard of Chicken Breast with Arugula, Rainbow Cherry Tomato & Parmigiano Reggiano	22
Pounded thin and plain grilled with fresh herbs, garlic and olive oil, topped with arugula salad	
Certified "Prime" Dry Aged New York Cut Steak Charcoal Broiled	43
Served with large onion rings, blue cheese puffs, rosemary roasted potatoes and buttered spinach	
Garlic Roasted 8 oz. "Angus Beef" Filet Mignon	33
With Dijon mustard and green peppercorn sauce	
Marinated Roasted Pheasant with Italian Sour Cherry Sauce	30
Served with risotto and porcini mushrooms	
Double Cut Berkshire Pork Chop in a Coriander Crust	32
Served with baked acorn squash, port wine and currant reduction	
Roasted Sonoma County Rack of Lamb in Mustard-Herb Crust	35
Parmesan, herb and garlic crust, roasted shallots and Zinfandel wine reduction	