

Tuscany's To-Go Dinner Menu 2011

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www.tuscany-restaurant.com

APPETIZERS

- Chilled Jumbo Shrimp and Snow Crab Claws 17
Colossal shrimps and crab claws with spicy horseradish cocktail sauce
- Fresh Maine Lobster and Shrimp Martini Salad 15
With hearts of palm, avocado and pink grapefruit segment in creamy citrus vinaigrette
- Seared Beef Carpaccio with Arugula and Parmigiano 13
Limoncello scented extra virgin olive oil and Reggiano shavings
- Venetian Style Crabcake 14
House made spicy tartar sauce
- "Fritto Misto" of Tender Calamari, Whitebait and Shrimp 13
Italian Riviera style golden crispy with grilled spicy tomato-garlic sauce

SALADS

- Hearts of Crispy Romaine alla "Caesar" 10
Creamy garlic-parmigiano dressing with spicy croutons
- Assorted Underwood Ranch Baby Greens and Shaved Fennel 10
Tossed with aged Balsamic Vinaigrette and toasted pine-nuts
- Our Famous Chopped Grilled Vegetable Salad 11
Walnut, sweet gorgonzola with red wine and mustard vinaigrette
- Roasted Beet Salad with Fresh Sonoma Goat Cheese 12
Grilled asparagus, candied pecans and vin cotto and roasted fig dressing
- Heirloom Tomato Salad 14
Underwood ranch organic tomatoes, roasted Vidalia onion, arugula and creamy burrata cheese

SOUPS

- Fresh Garden Vegetable Minestrone 7
Assorted fresh vegetables and legumes 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 parmigiano sauce
- Pappardelle with Chicken 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 Nicoise olives, capers, oregano and garlic
- Linguine with Fresh New England Clams 17
Simmered in white wine, basil and garlic (also available with red sauce)
- Tortelloni with Creamy "Quattro Formaggi" 17
Pasta rings filled with ricotta and spinach, tomato sauce and a creamy blend of 4 Italian cheeses
- Vermicelli with 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 Tarragon 20
Served with an intense flavored lobster sauce, sun-dried tomato and fresh tarragon leaves
- Our Famous Spaghetti in "Cartoccio" 19
Cooked in parchment paper bag with fresh seafood, garlic, tomato and herbs
- Our Daily Creamy Risotto 19
Please ask your server for today's selection
- ENTREES**
- Fresh Whole Imported Dover Sole 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 a lobster-saffron sauce
- Miso Marinated White Seabass Fillet Caramelized 32
Served with a Tahitian coconut broth with ginger and lemon grass, over sweet and sour cabbage
- Grilled Jumbo 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
Prawn, lobster, king crab legs, fresh fish, mussel, clams, calamari and shrimp Cioppino style
- Farm Raised Breast of Chicken with Lemon-Rosemary and Roasted Garlic 22
Breast of free-range chicken, oven roasted with natural jus, rosemary, roasted garlic and lemon
- Garlic Roasted 8oz "Angus Beef" Filet Mignon 33
With Dijon mustard and green peppercorn sauce
- Roasted Rack of Lamb in Mustard-Herb Crust 35
Served with mint, roasted shallot and Zinfandel wine reduction