

## Tuscany's Dinner Menu 2008

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968 So. Westlake Blvd. #4

Westlake, CA 91361

[www.tuscany-restaurant.com](http://www.tuscany-restaurant.com)

### APPETIZERS

- Rollatine of Peppered Smoked Salmon with Crispy Frico  
Rolled with arugola leaves, creamy mascarpone, parmigiano crisps and fried capers
- Fresh Maine Lobster and Shrimp Martini Salad  
With hearts of palm, avocado and pink grapefruit segment in creamy citrus vinaigrette
- Seared Beef Carpaccio with Arugula and Parmigiano  
Limoncello scented extra virgin olive oil and Reggiano shavings
- Venetian Style Crabcake  
House made spicy tartar sauce
- "Fritto Misto" of Tender Calamari, Whitebait and Shrimp  
Italian Riviera style golden crispy with grilled spicy tomato-garlic sauce

### SALADS

- Hearts of Crispy Romaine alla "Caesar"  
Creamy garlic-parmigiano dressing with spicy croutons
- Assorted Underwood Ranch Baby Greens and Shaved Fennel  
Tossed with aged Balsamic Vinaigrette and toasted pine-nuts
- Our Famous Chopped Grilled Vegetable Salad  
Walnut, sweet gorgonzola with red wine and mustard vinaigrette
- Roasted Beet Salad with Fresh Sonoma Goat Cheese  
Grilled asparagus, candied pecans and vin cotto and roasted fig dressing

### SOUPS

- Fresh Garden Vegetable Minestrone  
Assorted fresh vegetables and legumes in a vegetable stock with aromatic herbs
- Country Style Tuscan Bean Soup "Pasta e Fagioli"  
Cannellini bean soup with ditalini pasta and Prosciutto scent
- Sweet Corn and Langostino Chowder  
In creamy shrimp and lobster stock with young celery and carrot

**Chef-Proprietor: Tommaso Barletta**

## PASTAS AND GRAINS

- Spaghetti Carbonara 15.00  
Classic Roman dish of pancetta, sweet onion and creamy parmigiano sauce
- Pappardelle with Chicken and Vegetable Ragout 15.50  
Home made wide ribbon pasta with white chicken meat sauce with aromatic herbs
- 13.50 Pennette Rigate alla Puttanesca 14.00  
Pasta quills in spicy tomato sauce with Nicoise olives, capers, oregano and garlic
- 14.00 Linguine with Fresh New England Clams 16.00  
Simmered in white wine, basil and garlic (also available with red sauce)
- 12.00 Tortelloni with Creamy "Quattro Formaggi" 15.00  
Pasta rings filled with ricotta and spinach, tomato sauce and a creamy blend of 4 Italian cheeses
- 13.00 Vermicelli with Filet Mignon and Pancetta 18.00  
Large spaghetti with strips of filet mignon, roasted tomato, onion and pancetta
- 11.00 Lobster Filled Ravioli with Sun-dried Tomato and Tarragon 18.00  
Served with an intense flavored lobster sauce, sun-dried tomato and fresh tarragon leaves
- Our Famous Spaghetti in "Cartoccio" 18.00  
Cooked in parchment paper bag with fresh seafood, garlic, tomato and herbs
- 9.00 Our Daily Creamy Risotto 16.50  
Please ask your server for today's selection
- 9.00
- ### ENTREES
- 8.25 Fresh Whole Imported Dover Sole 39.00  
Oven roasted with a medley of baby vegetables and laced with a silky lemon-chervil sauce
- 10.00 Fresh King Salmon Fillet in Crispy Potato Pancake 26.00  
Served with a lobster-saffron sauce
- Grilled Jumbo Prawns with Herb and Roasted Garlic Sauce 28.00  
Grilled with fresh garlic and herbs scampi style with risotto primavera
- 6.50 Fresh Seafood Casserole "Mare Nostrum" 29.00  
Prawn, lobster, king crab legs, fresh fish, mussel, clams, calamari and shrimp Cioppino style
- 7.00 Farm Raised Breast of Chicken with Lemon-Rosemary and Roasted Garlic 21.00  
Breast of free-range chicken, oven roasted with natural jus, rosemary, roasted garlic and lemon
- 8.00 Provimi Milk Fed Veal Loin Chop Charcoal Broiled 42.00  
Wisconsin Veal chop with Forest mushrooms or MILANESE crispy bread-parmesan crust
- Garlic Roasted Filet Mignon 33.00  
With Dijon mustard and green peppercorn sauce
- Roasted Rack of Lamb in Mustard-Herb Crust 34.00  
Served with mint, roasted shallot and Zinfandell wine reduction