

R I S T O R A N T E  
TUSCANY

*Vino a Bicchieri*

The new experience at Tuscany allows you to sample a variety of wines from all over the world complementing our menu. Choose from our standard, oversized 8-ounce glass (1/3 bottle), a 17-ounce decanter (2/3), or a full bottle....Salud!

<b>White</b>	<b>1/3</b>	<b>2/3</b>	<b>full</b>
<b>White Zinfandel Montevina, California</b>	<b>8</b>	<b>15</b>	<b>22</b>
Slightly off-dry, Montevina's rose is fresh and boasts with red flowers and lively red berry flavors			
<b>Pinot Grigio, Principato, Italy</b>	<b>9</b>	<b>17</b>	<b>25</b>
Clean, tangy, with tropical nuances and a very pleasing, soft mouthfeel; branzino, caprese.			
<b>Sauvignon Blanc, Viña Carmen, Chile</b>	<b>10</b>	<b>19</b>	<b>28</b>
Crisp and delicate, with zesty lemon, grapefruit, and herb nuances; Aperitif, Caprese and Branzino			
<b>Chardonnay, Finca Flinchman, Argentina</b>	<b>9</b>	<b>17</b>	<b>25</b>
Ripe pineapple, apple, and pear flavors; rich but not cloying, great with simply fish or creamy pastas			
<b>Red</b>	<b>1/3</b>	<b>2/3</b>	<b>full</b>
<b>Chianti, Straccali, Tuscany</b>	<b>9</b>	<b>17</b>	<b>24</b>
Tuscany's staple dried fruit and earthy nuances; try it with red sauces, ossobuco, and veal chop			
<b>Merlot, Veramonte, Chile</b>	<b>10</b>	<b>19</b>	<b>28</b>
Intense, rich, and sultry...not a soft merlot, showing great texture and ripe, complex flavors.			
<b>Barbera d' Asti, Michele Chiarlo, Piedmont</b>	<b>12</b>	<b>23</b>	<b>34</b>
Bright red fruit and soft acid make this a must in the Northern Italian table; Ossobuco, Pappardelle			
<b>Pinot Noir, Trinchero "Main Street", Napa Valley, CA</b>	<b>10</b>	<b>19</b>	<b>28</b>
Easy drinking and great with food, this Pinot shows berries, light spice and soft tannins.			
<b>Shiraz/Cab, Penfold's "Rawson's" Australia</b>	<b>10</b>	<b>19</b>	<b>28</b>
"Rawson's Retreat", a typical blend from SE Australia, is full of dark fruit without too much oak.			
<b>Cabernet Sauvignon, Rodney Strong, Sonoma, CA</b>	<b>12</b>	<b>23</b>	<b>34</b>
Full and earthy, showing fresh tobacco, espresso, and dark plums; Steak, duck, and lamb.			

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*Antipasti*

<b>Antipasto Classico Toscano</b> Antipasto Tuscan style	13
<b>Insalata Caprese</b> Napoleon style Caprese	8
<b>Insalata Caesar</b> Caesar salad served with Parmesan cheese and croutons	10
<b>Funghi di Bosco</b> Fried polenta with wild mushrooms and spinach	9
<b>Carpaccio di Manzo</b> Beef Carpaccio with micro greens, shaved parmesan and herb vinaigrette	9
<b>Insalata di Fiocchi con Pera e Gorgonzola</b> Pear and Gorgonzola salad with Fiocchi pasta	9

*Zuppe*

<b>Zuppa di Taglierini con Fagiouli Cannellini</b> Cannellini beans and taglerine soup	7
<b>Zuppa Frantoiana</b> Minestrone soup rustic style	7

*Risotto & Pasta*

<b>Risotto ai Funghi di Bosco (vegetarian option)</b> Wild mushroom risotto	17
<b>Pappardelle al Sugo d' Antira</b> Pappardelle pasta with Duck Ragout	21
<b>Cannelloni di Aragosta</b> Cannelloni stuffed with Lobster Ragout	22
<b>Gnocchi di Rucula con Ragout di Branzino e Cozze</b> Aurugula Gnocchi with Sea Bass and Mussel Ragout	24
<b>Fettucine Michelangelo</b> Fettucchine, Tuscany meat sauce, mushrooms, and a touch of cream	21

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*Simply Fish*

<b>Branzino Acqua Pazza</b>	33
<i>Grilled Sea Bass, served with a reduction of white wine and cherry tomatoes</i>	
<b>Salmone in Padella</b>	24
<i>Seared salmon on caramelized fennel and asparagus with balsamic glaze</i>	
<b>Dentice Livornese</b>	23
<i>Pan seared Red Snapper with sautéed fresh vegetables in a Livornese sauce</i>	

*Secondi Piatti*

<b>Suprema Di Pollo</b>	20
<i>Chicken Supreme served Florentine, Parmegiana or Vald'Aostana style.</i>	
<b>Ossobuco alla Toscana</b>	31
<i>Classic Ossobuco served with Saffron pappardelle</i>	
<b>Scallopine di Vitella</b>	22
<i>Sauteed Veal Scaloppini, served with marsala wine sauce or piccata.</i>	
<b>Lombatina di Vitella alla Griglia</b>	26
<i>Grilled Veal Chop, marinated in extra virgin olive oil and sage</i>	
<b>Lombata di Agnello</b>	26
<i>Thyme, fennel crusted Rack of Lamb with bouquet of roasted vegetables in a Zinfandel sauce.</i>	
<b>Filetto di Bue al Barolo</b>	31
<i>Grilled Filet Mignon with Barolo Sauce</i>	
<b>Piccolo Filetto di Bue al Barolo</b>	24
<i>Grilled petite Filet Mignon with Barolo sauce</i>	