

Tuscany Menu

Insalata & Soup

Please choose 4 of the following:

House Salad

Fresh house greens (spinach, iceberg, red leaf lettuce, radicchio), cherry tomatoes and shaved Padano tossed with our Bertoldi white wine vinaigrette.

Caesar

Romaine, roasted artisan pancetta, freshly baked olive oil croutons, shaved Padano cheese and our homemade Caesar dressing.

Minestrone

Italian rustic vegetable soup topped with basil pesto

Insalata Caprese

Fresh bocconcini cheese, sliced cherry tomatoes, arugula and roasted peppers tossed in our Bertoldi vinaigrette.

Insalata Cortina

Freshly roasted red and yellow beets, arugula and goat cheese tossed in a white wine vinaigrette.

INSALATA con FINOCCHIO e MELAGRANNA (fennel & pomegranate salad)

Pomegranate, shaved fennel, baby arugula, romaine and radicchio tossed in a honey and white wine vinaigrette. Topped with lightly toasted pine nuts

Eggplant Parmigiana

Thinly sliced eggplant, fresh buffalo mozzarella and roasted tomato sauce.

Wood Roasted Prosciutto

Prosciutto wrapped around fresh baby mozzarella and basil then roasted in our wood-burning oven.
Served with tomato sauce and topped with balsamic reduction.

Entrees

Please choose 4 of the following:

Spaghetti & Meatballs

Homemade meatballs with our fresh tomato sauce.

Spaghettoni alle Vongole

Spaghettoni tossed with clams in our fiery red sauce, with preserved lemon.
Also available with our white sauce if you prefer.

Arugula Pesto

Instead of the traditional basil pesto, we offer our unique arugula pesto which has a fresh peppery taste.
We toss our pesto with spaghettoni noodles and then top with goat cheese and freshly roasted pine nuts.

Lasagna al Forno

Traditional Italian dish featuring layers of pasta, ricotta, mozzarella, Romano cheeses, as well as meat sauce then topped with a Padano cream sauce and baked in the oven.

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TAXES NOT INCLUDED.

CLASSIC ITALIAN

Tuscany Menu continued ~

Spaghetti Limone

Fresh whole wheat spaghetti tossed with spinach, capers, preserved lemon and parmigiana in a light virgin olive oil sauce.

Roasted Chicken & House Cured Pancetta

Tagliatelle pasta tossed with freshly roasted chicken, artisan pancetta, and fresh tomatoes in a garlic cream sauce.

Shrimp Arrabbiata

Tagliatelle pasta tossed with a fiery tomato sauce and sautéed garlic shrimp.

Pasta Pescatore

Spaghetti pasta tossed in a roasted tomato and virgin olive oil sauce with shrimp, scallops and mussels.

The following entrée are served with our whipped potato with extra virgin olive oil and parmigiana cheese as well as fresh vegetable of the day.

You may also choose our Barilla penne noodle with your choice of tomato or bolognese sauce.

Chicken Parmigiana

Two fresh breast of chicken, breaded with a light Italian seasoned crumb and topped with mozzarella and padano parmigiana cheese.

Chicken Marsala

Two chicken scaloppine lightly breaded and then sautéed with a mushroom and Marsala wine cream sauce.

Chicken Caponata

Chicken scaloppine sautéed then topped with a caponata of eggplant, pepper, zucchini, capers, black olive, tomato and olive oil.

Veal Parmigiana

Lightly breaded veal sautéed in olive oil topped with baby mozzarella and tomato sauce.

Erin's Veal Piccata

Veal Scaloppine sauteed, then topped with a preserved lemon, tomato and caper antipasti.

Veal Marsala

Scaloppine of veal sautéed with a mushroom and Marsala wine cream sauce.

Roast Salmon

Fresh salmon fillet topped with cherry tomatoes then roasted in the oven, just until the tomatoes pop to create a sweet sauce.

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CLASSIC ITALIAN

Tuscany Menu continued ~

Dolce

Please choose 3 of the following:

Gelato

Each week we feature a new fresh flavour. Please ask your server for details.

Tiramisu

Marscapone cheese folded with fresh cream and espresso layered between light lady finger biscuits.

Sicilian Cheesecake

A very special light creamy baked cheese cake with a hint of lemon. Served with a raspberry coulis.

Brownie

Our delicious, moist, decadent chocolate brownie with homemade espresso gelato.

Crema Brulata and Fresh Berries

This is the Italian answer to Creme Brulee! Made fresh daily, this vanilla custard is topped with seasonal fresh berries then glazed with caramelized sugar.

Tea and Coffee is complementary

\$35.00 per person excluding drinks, tax and gratuity



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