

Tuscany Menu (Dinner)

Price AVERAGE per person (includes dessert): \$40.00 excluding beverages, tax and gratuity
PLEASE NOTE: THE BILL IS ITEMIZED; YOU ARE CHARGE FOR EXACTLY WHAT EACH GUEST HAS.
PRICES ARE REMOVED ON GUEST COPY

SOUP & SALAD

Please select one of the following:

MISTICANZA

Fresh seasonal lettuces, fennel, celery, cherry tomatoes, radish slices, Padano cheese all tossed in a 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, noodles topped with basil pesto

ENTREES

Please select one of the following:

SPAGHETTI AND MEATBALLS

House-made meatballs with fresh tomato sauce

ROASTED CORN AND KALE PESTO PASTA

Roasted corn sofrito (carrots, celery, onion, bell peppers), preserved lemon, kale pesto tossed in farfalle pasta topped with fresh ricotta salata

LINGUINE PESCATORE

Mussels, shrimp, calamari tossed in our arrabiata sauce

ROASTED CHICKEN AND HOUSE CURED PANCETTA

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

The following entrees are served with penne noodles and your choice of Pomodoro or Bolognese sauce.

Instead of pasta we offer a choice of one of the following:

Italian scalloped potatoes simmered in cream with fresh herbs and garlic or fresh vegetable or lemon risotto

CHICKEN OR VEAL PARMIGIANA

Fresh breast of chicken or veal, breaded with a lightly Italian seasoned crumb and topped with mozzarella cheese

CHICKEN AL LIMONE

Chicken breast scallopine sautéed with capers, fresh lemon, fresh parsley and white wine.

CHICKEN OR VEAL MARSALA

Chicken or veal scaloppini lightly breaded and then sautéed with a mushroom and Marsala wine cream sauce

DESSERT IS INCLUDED IN THIS MENU WHICH WILL BE OFFERED TO THE GUESTS WHEN ORDERING

BERTOLDI'S
— TRATTORIA —

TAXES NOT INCLUDED.

CLASSIC ITALIAN