

Pranzo ~ Lunch

ANTIPASTI

POLPETTONI

Signature Meatball of Beef, Veal and Pork,
Caramelized Tomato Sauce & Burrigotta 12

ZUPPA

Tuscan Kale, Chickpeas, House Made Pancetta, San
Marzano Tomato Brodo 9

ARANCINI

Crispy Saffron Rice Ball, Saffron Aioli, Meat Ragu,
Tomato Conserva, Petit Basil 12

CALAMARI FRITTI

Crispy Cherry Peppers, Lemon Basil Aioli 14

SALUMIFICIO E BAR MOZZARELLA

SALUMI E FORMAGGI DELLA CASA
House Cured Artisan Salumi &
Imported Cheeses 16

PROSCIUTTO DI PARMA

24 Month Prosciutto di Parma,
Fig Jam, Gnocco Fritto, Local Truffle Honey 14

BURRATA DELLA CASA

House Made Burrata, Crushed Red Pepper, Basil,
Toasted Garlic, Roasted Pear,
Prosciutto di Parma 17

CAPRESE

Hand Stretched Mozzarella Fresca,
Vine Ripened Tomato,
Sicilian Extra Virgin Olive Oil,
Aged Balsamic Drizzle 12

MOZZARELLA EN CAROZZA

Crispy Mozzarella, Pesto Trio,
Sundried Tomato, Arugula & Basil 12

PASTA FATTA IN CASA

*All of our pastas are made with
imported "Doppio Zero" flour & egg yolks
and rolled paper thin.*

GARGANELLI ALLA BOLOGNESE

Classic Braised Sauce of Beef, Veal & Pork,
Parmigiano Reggiano 13

CRESTO DI GALLO

Roasted Chicken, Mushroom Mista,
Parmigiano Brodo 14

EGG PAPPARDELLE

Calabrese Sausage Ragu,
Shaved Parmigiano Reggiano 15

FUSILLI & ROCK SHRIMP

Roasted Tomato, Spinach, Arugula 19

ORECCHIETTE

Fresh Rustic Pasta, Tuscan Fennel Sausage,
Seared Broccolini, Toasted Garlic 14

DUCK PANSOTI

Sage Brown Butter, Aged Balsamic,
Toasted Almonds 14

Add Polpettoni 6.50

Add Salsiccia 6.50

PANINI

POLLO

Lemon Herb Chicken, Sun Dried Tomato Pesto,
Spinach, Mozzarella Fresca 13

MELANZANA

Wood Roasted Eggplant, Portobello Mushroom,
Roasted Red Pepper, Fresh Mozzarella 13

MANZO*

Grilled Flat Iron, Caramelized Onion, Spinach,
Balsamic Vinegar, Gorgonzola 14

PARMA

Prosciutto di Parma, Burrata,
Wood Roasted Tomato, Aged Balsamic 14

SALSICCIA

Tuscan Sausage, Roasted Peppers & Onions,
Shaved Parmigiano Reggiano 13

*Served with Truffle Parmigiano Fries or
Pasta Fresca*

INSALATA

TONNO*

Seared Rare Tuna, Green Beans, Artichokes,
Sun Dried Tomato, Red Endive, Oregano 16

BISTECCA*

Wood Grilled Flat Iron Steak, Arrow Leaf Spinach,
Portobello Mushroom, Charred Onion,
Balsamic Vinaigrette 16

CAPPELLACCI SALAD

Butternut Squash Cappellacci,
Roasted Radicchio, Toasted Hazelnut,
Prosecco Vinaigrette, Vermont Goat Cheese 12

TUSCAN KITCHEN CAESAR*

Hearts of Romaine, Focaccia Croutons,
Sicilian White Anchovy 9

ARUGULA & RADICCHIO

Roasted Tomato, Honey Chardonnay Vinaigrette,
Shaved Parmigiano Reggiano 10

SMOKED DUCK BREAST*

Warm Butternut Squash Salad, Dried Cherries,
Walnuts, Frisee, Mustard Dressing 16

GRILLED SALMON INSALATA*

Farro, Artichokes, Sundried Tomato,
Olives, Lemon 19

KALE SALAD

Gorgonzola Dolce, Pine Nuts, Local Apple,
White Balsamic Vinaigrette 10

ADDITIONS

North Atlantic Salmon* 12

Rosemary Shrimp Spiedini 8

Grilled Scallops 9

Lemon Pepper Crusted Tuna* 12

Wood Grilled Flat Iron Steak* 14

Tuscan Market Marinated Chicken 9

PIZZA NAPOLETANA

*Our "Pizza Napoletana" is
made with imported "Doppio Zero" flour,
hand-stretched mozzarella & San Marzano
tomatoes fired in a 900 degree wood oven.*

MARGHERITA

Hand Stretched Mozzarella,
San Marzano Tomatoes, Basil 12

POLLO

Spicy Chicken Sausage, Balsamic Onions,
Fontina, House Smoked Pancetta 13

POLPETTO

Signature Meatballs, San Marzano Tomato,
Oregano, Herb Ricotta 13

SALSICCIA

Tuscan Kitchen Signature Sausage, Fonduta,
Caramelized Onion, Roasted Red Peppers,
Mozzarella 14

FICHI

Black Mission Fig, Fresh Rosemary, Burrata,
Prosciutto di Parma 15

PIATTI

POLLO AL MATTONE

Roast Chicken, Roasted Sweet Potato,
Crushed Lemon Bagna Cauda, Parsley 18

LEMON HERB GRILLED SHRIMP

Roasted Tomato Risotto,
Crispy Prosciutto, Sage 19

GRILLED SALMON*

Lemon Olive Oil Braised Artichokes,
Roasted Potatoes 22

ROSEMARY & GARLIC

CRUSTED SIRLOIN*

Potato Gnocchi, Gorgonzola,
Spinach Pancetta Mista 19

BEEF TENDERLOIN*

Skewered Tenderloin of Beef, Peppers & Onions,
Warm Spinach & Barley Salad 18

DRY AGED RIBEYE*

38 oz Aged "Long Bone" Rib Eye, Olive Oil Sea Salt,
Rosemary Crust, Roast Garlic Jus, Roasted Potato &
Onion, Seared Broccolini ~ Market Price

CONTORNI 7

Roasted Brussel Sprouts & Pancetta
Sage Brown Butter Sweet Potato
Extra Virgin Roasted Rosemary Potato
Butternut Squash Walnut Mista
Roasted Asparagus & Parmigiano
Seared Broccolini & Toasted Garlic
Roasted Mushroom Mista
Toasted Garlic Spinach

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Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions. Before plac-
ing your order, please inform your server if a person in your
party has a food allergy.