

Tuscan Kitchen Seaport

ANTIPASTI

POLPETTONI

Signature Meatball of Beef, Veal and Pork,
Caramelized Tomato Sauce & Burrigotta \$14

LEMON GARLIC SCAMPI

Braised Garlic Fettunta, Cherry Tomatoes,
Vermentino "Riduzione" \$16

SALUMIFICIO

PROSCIUTTO DI PARMA

24 Month Parma Ham,
Pear Mostarda, Local Truffle Honey \$18

GRAN ASSAGGIO DI SALUMI E FORMAGGI

Grand Selection of House Cured
Artisan Salumi, Imported Italian Cheeses \$28

BAR MOZZARELLA

CAPRESE

Hand Stretched Mozzarella Fresca,
Vine Ripened Tomato,
Sicilian Virgin Olive Oil,
Aged Balsamic Drizzle \$14

PRIMI

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

PENNE ALLA BOLOGNESE

Classic Braised Sauce of Beef, Veal & Pork,
Parmigiano Reggiano \$28

RAVIOLI AL QUATTRO FORMAGGI

24 Month Parmigiano Reggiano,
Shaved Black Truffle \$28

TORTELLI AL BRASATO

Braised Short Rib Stuffed Pasta, Pancetta,
Cipollini Onion, Red Wine "Riduzione" \$28

ROASTED BUTTERNUT SQUASH CAPPELLACCI

Sage Brown Butter,
24 Month Parmigiano Reggiano \$26

ROASTED MUSHROOM RAVIOLI

Grapa Flamed Wild Mushroom, Porcini Crema,
Crispy Sage \$34

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

PARMA

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

*Served with Truffle Parmigiano Fries or
Pasta Fresca*

PIZZE

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

MARGHERITA

Hand Stretched Mozzarella,
San Marzano Tomatoes, Basil \$18

POLLO

Roasted Chicken, Roasted Peppers, Mozzarella
Caramelized Onion, San Marzano Tomato \$19

POLPETTO

Signature Meatballs, San Marzano Tomato,
Oregano, Herb Ricotta \$19

SALSICCIA

Tuscan Kitchen Signature Sausage, Fonduta,
Caramelized Onion, Roasted Red Peppers,
Mozzarella \$19

FICHI

Black Mission Fig, Fresh Rosemary, Burrata,
Prosciutto di Parma \$20

INSALATA

TUSCAN KITCHEN CAESAR*

Hearts of Romaine, Focaccia Croutons,
Sicilian White Anchovy \$10

ARUGULA & RADICCHIO

Roasted Tomato, Honey Chardonnay Vinaigrette,
Shaved Parmigiano Reggiano \$10

KALE SALAD

Gorgonzola Dolce, Pine Nuts, Local Apple,
White Balsamic Vinaigrette \$11

ALLA PIASTRA

FILET MIGNON*

8oz \$42 / 10oz \$49

16oz BRANDT PRIME
NEW YORK STRIP * \$47

16oz BRANDT PRIME
DELMONICO* \$49

SAGE CRUSTED VEAL CHOP* \$47

ALL NATURAL BONE IN
PORK CHOP* \$34

34oz "LONG BONE" DRY AGED
TOMAHAWK RIBEYE* \$65

SECONDI

POLLO ARROSTO

Feather Brook Farm Roasted Half Chicken,
Crispy Pancetta, Spinach,
Butternut Squash-Walnut Mista \$32

SALMONE*

North Atlantic Salmon, Lemon Extra Virgin
Olive Oil & Garlic, Roasted Sweet Potato,
Grilled Asparagus \$34

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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.

Experience Artisan Italian