



Dinner

Primi

Salmone Affumicato

Foley Smoked Salmon - Crostini - Lemon - Caperberries

Rigatoni Toscano

Double Smoked Bacon - Tomato Cream - Herbs

Tagliatelle Porcini

Sautéed Porcini Mushrooms - Herbs

Pasta e Fagioli

Puree of White Bean Soup - Tubettini Pasta

Insalata Cesare

Romaine Hearts - Focaccia Croutons - Classic Dressing

Caprese

Local Fresh Burrata - Beefsteak Tomatoes - Basil

Secondi

Risotto Granchio

Jumbo Lump Crabmeat - Tomato - Shellfish Stock

Pollo Pizzaiola

Oven Roasted Chicken Breast - Pomodoro Sauce - Fresh Mozzarella - Oregano - Patate al Forno

Scaloppini Limone

Sautéed Veal Scaloppini - White Wine - Lemon - Parsley - Patate al Forno

Bistecca alla Griglia

Wood Grilled Sirloin of Beef - Patate al Forno

Gamberoni al Moscato

Sautéed Shrimp - Leeks - Moscato Wine - Patate al Forno

Salmone Asparagi

Grilled North Atlantic Salmon - Asparagus - Mustard Sauce

Dolce

Tiramisu *Toscano House Specialty "Budino Style"*

Torta di Mirtilli *Blueberry - White Chocolate Tart*

Cannoli Fiorentina *Sweet Ricotta/Orange Zest – Caramel Mascarpone*

Three Course Dinner Menu \$38 Per Person Excluding Tax and Gratuity
20% Service/Gratuity Added To Parties of Five or More