

# TUSCAN

\$64/PERSON

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## TO SHARE

### BRUSCHETTA

Italian bread toasted with olive oil, garlic, tomatoes, basil

## FIRST COURSE *choice of:*

### INSALATA ROMA

Mixed greens, chèvre, sweetie drop peppers, roasted walnuts, balsamic vinaigrette

### INSALATA GORGONZOLA

Arugula, pear, gorgonzola, candied pecans, red wine mustard dressing

### ZUPPA DEL GIORNO

Our house made soup of the day

## SECOND COURSE *choice of:*

### ATLANTIC SALMON

Seared Atlantic salmon, roasted potatoes, seasonal vegetables, champagne vinaigrette

### LINGUINI DI MARE

Shrimp, sea scallops, mussels, calamari, light olive oil tomato sauce

### STEAK & GNOCCHI

8 oz striploin served with gnocchi del giorno & arugula

### VEAL SCALOPPINE

Veal scaloppine, capers, lemon white wine sauce, with roasted potatoes & seasonal vegetables

### POLLO CON ASIAGO

Chicken breast filled with spinach, caramelized onions & asiago cheese, honey mustard cream sauce, mashed potatoes & seasonal vegetables

## DESSERT

*brewed coffee, tea + dessert - additional 12.95*

*cappuccino, espresso, latte + dessert - additional 15.95*

### CHEESECAKE

Cheesecake with seasonal compote

### TIRAMISÙ

Layers of coffee & liqueur soaked biscuits, mascarpone cheese

### CRÈME BRÛLÉE

The traditional creamy egg custard, crunchy caramel glaze

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