

Tuscany Appetizers

Garlic Bread	2.95
Baked Mozzarella	5.95
Artichoke Hearts Francaise	5.95
Scampi Heavy Cream or Garlic Butter, White Wine	9.95
Fried Calamari	8.95
Steamed Clams red or white sauce	8.95
Antipasto	8.95
Fresh Mozzarella, Tomato and Basil	8.95
Mushroom Stuffed Escargot	8.00
Shrimp Cocktail	12.00
Bruschetta	5.95

Tuscany Pasta

Served with choice of Soup or Salad; Tossed, Lettuce Wedge, Tomato Onion or Caesar.

Linguini

With meat flavored sauce, marinara sauce or garlic and oil..... 10.95

Linguini Amalfi

Sautéed in a light, creamy tomato sauce..... 10.95

Angel Hair Pomodoro

Fresh tomato and basil

12.95

Spaghetti and Meatballs or Sausage

Meat flavored sauce with choice..... 13.95

Fettuccini Alfredo

Heavy cream sauce

13.95

With shrimp..... 19.95

Linguini Al Pesto

Basil pine nut sauce

12.95

Baked Penne

Baked with ricotta and mozzarella cheese..... 12.95

Linguini Verdura

Red, yellow, and green peppers, mushrooms, and onions sauteed in a light tomato sauce over linguini..... 12.95

Eggplant Parmiglana

Baked in a marinara sauce with mozzarella cheese..... 13.95

Ravioli

(6) cheese filled with meat flavored sauce

13.95

Lasagne

Baked with a fresh meat sauce and mozzarella cheese

14.95

Tortellini Pascara

Cheese filled and sautéed in a light, spicy tomato sauce..... 13.95

Linguini with Clam Sauce

Red or white..... 14.95

Penne Broccoli

Light tomato sauce with broccoli, onions and pine nuts.

A bit spicy as well!..... 13.95

Penne Primavera

Vegetables with marinara sauce, cream sauce or garlic oil

13.95

Eggplant Cannelloni

Spinach and ricotta cheese filled

14.95

Sausage Cacciatore

Peppers, onion, mushrooms and sausage in a marinara sauce over linguini..... 15.95

Tuscany Chicken

Served with choice of Soup or Salad; Tossed, Lettuce Wedge, Tomato Onion or Caesar.

Served with a side of Penne in marinara sauce.

Chicken Parmigiana

Baked with meat sauce and mozzarella cheese 16.95

Chicken Piccata

Boneless breast sautéed in delicate mushroom,
caper wine sauce 16.95

Chicken Francaise

Sautéed in a light egg batter with a lemon butter sauce 16.95

Chicken Angelo

Sautéed with roasted peppers, black olives, artichoke hearts and
mushrooms in butter garlic, white wine and lemon sauce 16.95

Chicken Cacciatore

Peppers, onion, mushrooms and chicken sautéed in a marinara sauce over
linguini 16.95

Tuscany Seafood

Served with choice of Soup or Salad; Tossed, Lettuce Wedge, Tomato Onion or Caesar.

Served with a side of Penne in marinara sauce.

Trout Almondine

Topped with almonds and meuniere sauce 15.95

Salmon Filet

Broiled and served with asparagus and hollandaise
or blackened 16.95

Sandab Filets

Sautéed in light egg battered meuniere sauce 17.95

Orange Roughy

Blackened or baked in a light egg batter with mushroom
caper sauce 17.95

Scalone

Abalone and scallop meat sautéed with lemon butter
almond sauce 19.95

Jumbo Fried Shrimp

Breaded fresh to order in Italian bread crumbs daily 21.95

Shrimp Parmigiana

Baked in marinara sauce with mozzarella cheese 21.95

Shrimp Fradlavlo

Shrimp in a spicy marinara sauce over linguini 21.95

Shrimp Bianco

Jumbo shrimp sautéed in a lemon butter wine, garlic and parsley
sauce with fresh mushrooms and served with rice pilaf 21.95

Blackened Shrimp

Tuscany blend of spices sautéed with butter over rice pilaf with
almonds 21.95

Shrimp Francaise

Sautéed in light egg batter with a lemon butter sauce 21.95

Seafood Fradlavlo

Lobster, shrimp, calamari, clams in a spicy marinara sauce over
linguini 29.95

Lobster Dijon

Tender lobster meat sautéed in a lemon garlic butter wine sauce with
heavy cream with rice pilaf 29.95

Australian Lobster

Served w/ drawn butter, finest lobster from Western Australia P.O.R.

Tuscany Veal

Served with choice of Soup or Salad; Tossed, Lettuce Wedge, Tomato Onion or Caesar.
Served with a side of Penne in marinara sauce.

Veal Milanese	
Veal breaded in Italian crumbs and sautéed	21.95
Veal Parmigiana	
Baked with meat sauce and mozzarella cheese	21.95
Veal Francaise	
Sautéed in light egg batter with a lemon butter sauce	21.95
Veal Marsala	
Sautéed with marsala wine and fresh mushroom sauce	21.95
Veal Piccata	
Delicate mushroom, caper wine sauce	21.95

Tuscany Meats

Served with choice of Soup or Salad; Tossed, Lettuce Wedge, Tomato Onion or Caesar.
Choice of Baked Potato or Vegetable of the day

Lamb Chops	
Double cut chops broiled to perfection with mint jelly	23.95
New York Center Cut Steak	
14 oz. center cut New York steak	21.95
New York Cut Pepper Steak	
Topped with peppercorn and bordelaise sauce	22.95
Filet Mignon	
9 oz. Aristocrat of fine beef broiled expertly	23.95
Tournedos of Beef Filet Mignon Oscar	
Asparagus, crab fingers, and béarnaise sauce	23.95
Prime Rib of Beef	
18 oz. a generous cut of the finest aged prime rib, served in its own natural juices	23.95
Ladies Cut Prime Rib of Beef	
12 oz. a smaller portion for the lighter appetizer	18.95
Lobster and Filet Mignon	P.O.R.

Tuscany Children's Menu

Linguini Marinara	5.50
Linguini & Meatballs	5.95
Fettuccini Alfredo	5.95
Chicken Parmigiana	7.50
Fried Shrimp	7.95
Ravioli	5.95

Tuscany Sides

Meatballs or Sausage	3.95
Asparagus	5.95
Soup	Cup 2.95.....Bowl 3.95
Salad	2.95
Dinner Salad	3.95
French Fries	2.95
Fettuccini Alfredo	6.95
Linguini Clam Sauce Red or White	6.95
Linguini Pesto	6.95
Broiled Chicken	5.95

Tuscany Desserts

Homemade Cheesecake	4.95
Tiramisu	4.95
Vanilla Ice Cream	3.95
Sherbet	3.95
Spumoni	3.95
Caramel Mocha Ice Cream	4.95

Tuscany Beverages

Soda	2.50
Milk	2.00
Coffee or Tea	2.00
Bottled Water Small	2.95
Bottled Water Large	4.95
Cappuccino	2.95
Espresso	2.50
Double Espresso	4.00
Juices	2.50

*For parties of eight (8) or more, an 18% gratuity
will be added.*

Gift Certificates

**Our Gift Certificates are a most distinctive way
to convey your thoughtfulness.**

Tuscany Grill offers banquet facilities
ready for your next party, meeting reception
or special occasion.

Our staff will gladly help you plan your menu.