

# CARPACCIO

TUSCAN KITCHEN | WINE BAR

## FIRST COURSE

CHOICE OF ONE

### SOUP DU JOUR

#### INSALATA CESARE

crispy romaine lettuce tossed with Caesar dressing, garlic croutons, and shaved Parmesan Cheese

#### INSALATA MEDITERRANEA

organic spring mix and butter lettuce, grape tomatoes, cucumbers, pistachios, feta cheese, kalamata olives & red wine vinaigrette

#### INSALATA SPINACH AGRODOLCE

organic baby spinach, fresh pears, fresh strawberries, goat cheese, macadamia nuts, raspberry vinaigrette

## SECOND COURSE

CHOICE OF ONE

### MELENZANE PARMIGIANA

Italian eggplant, pan-fried, covered with tomato sauce & Mozzarella Cheese, baked to perfection

### PENNE VODKA CARPACCIO STYLE

Smoked Italian Prosciutto, peas, mushrooms & caramelized onions with penne pasta in our homemade creamy tomato vodka sauce

### SALMON CASINO STYLE

Norwegian salmon filet slivered and filled with a Parmesan Cheese, fire-roasted peppers, bacon bits & herb breadcrumb filling, broiled to perfection, served over a crab bisque risotto

### RISOTTO CON CARNE

Arborio rice slowly cooked with mignon tips, crispy pancetta, caramelized onions, carrots, asparagus tips and a touch of Mascarpone Cheese

### CHICKEN PARMIGIANA

Traditional parmigiana style over capellini

### LINGUINI PESCATORE

linguini sauteed with calamari, mussels, and clams with extra-virgin olive oil in a spicy fra diavolo sauce.

### COSTATELLA DI MAIALE

16-Ounce, double cut pork chop, grilled to your taste, served with fire-roasted peppers, roasted garlic, frisse salad & tuscan potatoes, drizzled with extra-virgin oil.

### VITELLO MARSALA

fork tender veal scallopini sautéed in a Marsala wine sauce with mushrooms. Served with julienned vegetables

## THIRD COURSE

CHOICE OF ONE OF OUR FEATURED DESSERTS

ANNAPOLIS  
RESTAURANT  
WEEK

