

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

