

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

SECOND COURSE

CHOICE OF ONE

TUSCANO PIADINA SANDWICH

pounded mignon tips, baby spinach, caramelized onions, Fontina cheese, balsamic glaze

MARCELO PIADINA SANDWICH

mild Italian sausage, rapini, fire-roasted peppers and smoked mozzarella

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

PENNE PASTICCIO

penne pasta tossed with mini meatballs, crispy julienne salami & thinly sliced boiled eggs with a blend of 3 cheeses, with tomato Béchamel sauce

POLLO MARSALA

fork tender chicken breast sautéed in a Marsala wine sauce with mushrooms. Served with julienned vegetables

LINGUINI SOFIA LOREN

imported manila clams, sautéed with roasted garlic and Trebbiano wine sauce, drizzled with red chili-infused olive oil.

ANNAPOLIS