

# 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 and mozzarella cheese, baked to perfection

#### PENNE VODKA CARPACCIO STYLE

Smoked Italian prosciutto, peas, mushrooms, and caramelized onions served with Penne pasta in our homemade creamy tomato vodka sauce.

#### FILET MIGNON SLIDERS

2 Filet Mignon sliders with caramelized onions, avocado, serrano peppers, mayo, provolone cheese, and lettuce  
Served with French Fries

#### PENNE PASTICCIO

Penne pasta tossed with mini-meatballs, crispy julienne salami, and thinly sliced boiled eggs with a blend of three cheeses, with tomato Bechamel sauce

#### LINGUINI SOFIA LOREN

Imported manila clams, sauteed with roasted garlic and trebbiano wine sauce, drizzled with red chili-infused olive oil

#### POLLO MARSALA

Fork tender chicken breast sauteed in marsala wine sauce with mushrooms. Served over linguini

#### PAPARDELLE DONATELLO

tossed with caramelized onions, green peas, and shiitake mushrooms in a sherry wine demi-glace.



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## *FIRST COURSE*

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

## *SECOND COURSE*

CHOICE OF ONE

#### **MELENZANE PARMIGIANA**

Italian eggplant, pan-fried, covered with tomato sauce and mozzarella cheese, baked to perfection.

#### **PENNE VODKA CARPACCIO STYLE**

Smoked Italian prosciutto, peas, mushrooms, and caramelized onions served with Penne pasta in our homemade creamy tomato vodka sauce.

#### **GRILLED ATLANTIC SALMON**

Grilled Atlantic Salmon, served with creamy mashed potatoes and tender broccoli, finished with a rich lobster sauce.

#### **PAPARDELLE DONATELLO**

tossed with caramelized onions, green peas, and shiitake mushrooms in a sherry wine demi-glace.

#### **VEAL SALTIMBOCCA**

prosciutto, sage, and mozzarella, finished with a sherry wine demi-glace and served over linguini.

#### **STEAMED MUSSELS**

Garlic white wine, shallots, fresh thyme

#### **CHICKEN PARMIGIANA**

Served over capellini topped with arrabiatta sauce.

#### **LINGUINI PESCATORE**

Linguini sauteed with calamari, mussels, and clams with extra-virgin olive oil

#### **COSTATELLA DI MAIALE**

16-ounce, double cut pork chop, grilled to your taste, served with fire-roasted peppers, roasted garlic, frisse salad and tuscan potatoes,

## *THIRD COURSE*

CHOICE OF ONE OF OUR FEATURED DESSERTS