

# 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, pam-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.

LUNCH

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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 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-glaze 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, frisée salad and Tuscan potatoes,

## *THIRD COURSE*

CHOICE OF ONE OF OUR FEATURED DESSERTS

DINNER