

Welcome to Tuscan Grille, where our Italian inspired cuisine features 100% homemade pastas, artisanal salumi, frutti di mare, butcher cut meats, and USDA Prime dry aged steaks. Our regional Italian wine menu is accented by authentic Italian cocktails and beers, as well as our house made limoncello. Buon Appetito!

## STARTERS

### BLACK PEPPER BACON

*Berkshire Pork, Sweet & Spicy Glaze*

### CRAB CAKE

*Cracked Pink Peppercorn Aioli, Salsa di Pomodoro*

### KALAMATA BRUSCHETTA

*Grilled Ciabatta, Olive Tapenade, Peppercorn Peppers, Herb Cheese*

### HOUSE MEATBALLS

*San Marzano Marinara*

### CRISPY CALAMARI

*Lemon Caper Dipping Sauce*

### BEEF CARPACCIO\*

*Sun-dried Tomato and Kalamata Olive Tapenade*



## FOR THE TABLE

### Antipasti Board

*Fontina, Gorgonzola, Pecorino, Prosciutto, Soppressata, Finocchiona, House Olives, Fig Jam*  
Serves 2 - 4 People

## SALADS

### CLASSIC CAESAR

*Romaine, Pecorino Cheese, Focaccia Crouton, Caesar Dressing*

### HEIRLOOM BEETS

*Grilled Artichoke, Cannellini, Caper Berry, Farro, Red Wine Vinaigrette*

### GOAT CHEESE & ARUGULA

*Toasted Pine Nuts, Balsamic Vinaigrette*

### CREAMY BURRATA

*Marinated Tomato, Pistachio Pesto, Shallots, Toasted Torn Bread*

## SOUPS

### MINISTRONE

*Italian Vegetable and Pasta Soup*

### CANNELLINI FAGIOLI

*White Bean, Tomato, Sausage*

## FLATBREAD PIZZAS

### PIZZETTA BIANCO

*White Pizza, Fontina, Pecorino, Roasted Garlic*

### PIZZETTA CAPRESE

*Classic Tomato, Mozzarella, Basil*

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

## HOMEMADE PASTAS

*Please inquire about half size portions*

**STROZZAPRETI CARBONARA**  
*Pancetta, Peas, Parmesan*

**CHICKEN PARMESAN**  
*Tomato, Melted Mozzarella, Pecorino Pasta*

**SPAGHETTI & MEATBALLS**  
*San Marzano Tomato Sauce, Basil, Parmigiano-Reggiano*

**RICOTTA GNOCCHI**  
*Artichoke Hearts, Truffle, Oven Dried Tomato*

**SHORTRIB PAPPARDELLE RAGU**  
*Braised Shortrib, Tomato, Fresh Herbs, Mushroom, Truffle*

**FRUTTI DI MARE RIGATONI**  
*Mussels, Scallop, Shrimp, Calamari, Chili Tomato 'Stew'*

## FROM THE SEA

**GRILLED BRANZINO**  
*Lemon, Thyme, Rosemary, Spinach, Olive Oil*

**ROSEMARY SNAPPER**  
*Wilted Spinach, Crushed Potatoes, Mustard Rosemary Sauce*

**SWORDFISH ACQUA PAZZA**  
*Castelvetro Olive, Fennel, Celery, Leeks*

**TUNA ROMANESCO\***  
*Kalamata Olives, Capers, Tomato*

## SIDES

**BROCCOLINI AGLIO E OLIO**

**POLENTA FRIES**

**EGGPLANT PARM**

**SAUTÉED SPINACH**

**GARLIC MASHED POTATO**

**PECORINO PASTA**

## BUTCHER CUTS

**ROASTED BEEF RIBEYE\*** (16 oz)

**GRILLED SKIRT STEAK\*** (16 oz)

**BROILED FILET MIGNON\*** (9 oz)

**LEMON GARLIC BRICK CHICKEN** (16 oz)

## SAUCES

**HOUSE STEAK SAUCE**

**BEEF JUS**

**GORGONZOLA**

**ROSEMARY PEPPERCORN**

## SOMETHING SPECIAL

**USDA PRIME DRY AGED NY STRIP\*** (18 OZ) **\$15**

**USDA PRIME DRY AGED PORTERHOUSE\*** (22 OZ) **\$18**



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