

TUSCAN GRILLE

A Steakhouse with a Strong Italian Flair

Menu

Primi Piatti

Proscutto

*Parmigiano reggiano and
Shaved Cantaloupe*

Casserola e Granchio

*Lump Crab baked with sweet
yellow corn, provolone & leeks*

Calamari Fritto Misto

*Golden fried Calamari with
Marinara Sauce & garlic aioli*

Degustazione di Crostini per 2

*Tomato and Basil, olive
tapenade, red pepper pesto,
sun dried tomatoes, arugula,
mozzarella and prosciutto sticks*

Pomodori e Mozzarella di Buffalo

*Extra virgin olive oil, balsamic
vinegar & garlic focaccia*

Bistecca Tartare

*Classic Dijon mustard, capers,
parsley, onion, parmesan, with
black pepper vinaigrette
and crisp potatoes*

Zuppe e Insalate

Zuppa di Cipolle

*Creamy caramelized Tuscan
Onion Soup with garlic crouton
and provolone granitata*

Cioppino

*Rustic San Francisco seafood
stew with garlic, tomato and
herb crostini*

Insalata di Cesare

*Romaine, garlic and anchovy
emulsion with parmesan cheese
and crostini*

Insalata di Aragula

*Goat Cheese toasted pine nuts,
crisp shallots, sun dried tomato
vinaigrette and balsamic syrup*

Italian Tagliare Assortito

*(Italian Chop Chop) Sopressata,
egg, tomato, celery, corn,
radicchio, romaine, cucumber,
avocado and Italian dressing.*

Entrées & Desserts >>>

Tuscan Grille is located on Deck 11 (use the Glass Elevators)

Hours of operation 6pm to 10pm - Cover Charge applies

Extension 4707 for Reservations from 9am to 6pm



Piatti Principali

Pasta

Spaghetti Bolognese

Slow Braised ground beef and veal with tomato, garlic, basil

Linguine Alfredo

White wine, garlic, cream sauce, chicken & crispy pancetta

Pappardelle alla Toscana

Kobe-Style meatballs baked in herb tomato ragout & mozzarella

Vitello Parmigiana

Pan fried veal cutlet over linguini topped with mozzarella cheese and tomato sauce

Mare/Terra

Branzino Toscano Grigliato

Grilled Sea Bass with grilled vegetables, garlic mashed potato and basil pesto

Trancio di Salmone (Pan Seared Salmon)

Orecchiette pasta with artichokes, olives, grilled asparagus-arugula salad and lemon vinaigrette

Melanzane Parmigiana

Pan fried eggplant, marinara sauce, parmesan and mozzarella cheese

Grigliata Mista (Mixed Grilled)

Colorado lamb chop, baby chicken and veal medallion with Italian sausage & rigatoni pasta

Bistecche

Bisteccha Toscana Ribeye

Blackened Angus Ribeye Steak, Cajun spiced butter, marinated pepper, and baked pecorino "Mac & Cheese"

Filetto Mignon Rustico

Horseradish mashed potatoes, Porcini mushrooms, arugula and Barolo sauce

Costoletta di Vitello

Grilled Milk-Fed Veal Chop, Creamy parmesan polenta, spinach and Marsala sauce

Bisteccha alla Griglia (N.Y. Steak)

Grilled vegetables, oregano aioli and smoked paprika-garlic fries

Dolce (Desserts)

Dark Chocolate Fondue

Toffee Panna Cotta

Pistachio Crème Brûlée

Tiramisu

Assorted Gelato