

Welcome to Tuscan Grille, where our Italian inspired cuisine features 100% homemade pastas, artisanal salumi, 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



BERKSHIRE PORK BELLY

Black Pepper, Sweet Cider Glaze

CRAB CAKE

Cracked Pink Peppercorn Aioli, Salsa di Pomodoro

KALAMATA BRUSCHETTA

Grilled Ciabatta, Olive Tapenade, Peperoncini 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

THREE MEAT LASAGNA

Ricotta, Parmigiano Reggiano, San Marzano Tomato Sauce

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

SHORT RIB PAPPARDELLE RAGU

Braised Shortrib, Tomato, Fresh Herbs, Mushroom, Truffle

LOBSTER RIGATONI ALFREDO

Lobster, Tomato, Basil, Parmigiano Reggiano

FROM THE SEA

GRILLED BRANZINO

Lemon, Thyme, Rosemary, Spinach, Olive Oil

ROSEMARY SNAPPER

*Wilted Spinach, Crushed Potatoes,
Mustard Rosemary Sauce*

TUNA ROMANESCO*

Kalamata Olives, Capers, Tomato

SIDES

BROCCOLINI AGLIO E OLIO

POLENTA FRIES

EGGPLANT PARM

SAUTÉED SPINACH

GARLIC MASHED POTATO

CACIO E PEPE

(PECORINO SPAGHETTI, CRACKED PEPPER)

BUTCHER CUTS

ROASTED BEEF RIBEYE* (12 oz)

GRILLED SKIRT STEAK* (16 oz)

BROILED FILET MIGNON* (9 oz)

VEAL MARSALA (10 oz)

LEMON GARLIC BRICK
CHICKEN (16 oz)

SAUCES

HOUSE STEAK SAUCE

BEEF JUS

GORGONZOLA

ROSEMARY PEPPERCORN

SOMETHING SPECIAL

USDA PRIME BONE IN
NY STEAK* (16 oz) **\$15**

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

