



TUSCA

TUSCAN CALIFORNIA CUISINE

Marzo 2009 cena

ANTIPASTI

Antipasto Misto *Prosciutto, Salami, Coppa, Roasted Vegetables, Mozzarella, Fried Calamari* 10

Fried Calamari *Monterey Calamari, Lemon Caper Aioli* 8

Roasted Castroville Baby Artichokes *Lemon & Herb Mignonette* 12

Caciucco *Mussels, Clams, Scallop, Prawns, and Tomato Broth* 12

PIZZA

Italian Sausage *Goat Cheese, Red Bell Pepper* 13

Margherita *Roma Tomatoes, Mozzarella, Garlic, Basil* 12

Prosciutto & Asparagus *Pesto, Four Cheese Blend* 13

INSALATA E ZUPPA

TusCA Caesar Salad *Romaine Spears, Traditional Dressing, Fresh Parmesan, White Anchovy, and a Warm Garlic Crouton* 8

Warm Roasted Mushrooms *Bibb Lettuce, Sweet Bell Pepper, Mint Balsamic Vinaigrette* 10

Roasted Baby Beets *Truffle Sherry Vinaigrette, Goat Cheese Mousse* 10

Tuscan White Bean Soup *White Beans, Celery Root, Carrots, Savoy Cabbage, Tuscan Sausage* 7

White Asparagus Soup *Parmesan Crostini* 8

PASTA

Homemade Potato Gnocchi *Paglia E Fieno* 18

Spinach Ravioli *Grilled Artichoke, Leeks, Asparagus, Asiago* 20

Pappardelle *Braised Ox Tail, Mushroom Ragout, Citrus Zest* 21

Risotto *Chef's Daily Preparation*

AL FORNO

Roasted Chicken Cacciatore *Tomatoes, Mushrooms, Peppers, Roasted Fingerling Potatoes* 18

Pacific Sea Bass *Spring Vegetables, Potato, Fumetto* 23

Swordfish *Orzo Salad, Pesto Vinaigrette* 23

Pan Seared Salmon *Caponata, Parsley Oil* 21

Veal Scallopini *Capellini Puttanesca* 26

Roasted Rack of Lamb *Apricot & Carmelized Onion Polenta, Jus* 32

New York Steak *Peppercorn Roasted, Arugula Salad, Caponata* 26

Wild Boar Tenderloin *Sweet Pea & Mushroom Risotto, Parmesan, Demi* 28

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Raw or under cooked food may be hazardous to your health.
17% gratuity will be added to parties of 6 or more.