

D I N N E R



TUSCA

PRIMI PIATTI

Rosemary Skewer Scallops and Pancetta 10
Eggplant caponata

Fried Calamari 10
Spicy tomato and grilled lemon

Grilled Prawns 12
Beets, tuscan kale and risotto

Bruschetta 6
Tomatoes and basil, roasted squash and mint

Crispy Castrovile Artichokes Polenta 8
Tomato sauce and parmesan cheese

Grilled Heirloom Tomato and Mozzarella Cheese 10
Purple basil and balsamic dressing

Family Style Salad 6 per person
Choose from our TusCA caesar or market salad

TusCA Seasonal Vegetable Soup 6
Basil pesto

TusCA White Bean Soup 6
Celery root, carrots, savoy cabbage & tuscan sausage

QUARTINO

Salute! Enjoy a taste or share a quartino with the table.

	½ quartino glasses	¾ quartino glasses	bottle glasses
Pinot Grigio, Placido Veneto, Italy Crisp and refreshing, with a fruity and dry finish	9	16	28
Chianti, Placido Veneto, Italy Earthy undertones with red fruit flavors with a medium finish	9	16	28

PIZZA

TusCAN Marinated artichoke, roasted garlic, olives, mozzarella 11

Italian Cheese Figs, pecorino, ricotta, mozzarella, gorgonzola 11

Mercato Chicken, italian sausage, pesto, diced tomatoes and arugula 11

Del Mar Grilled shrimp, creamy garlic, local bacon, lemon, parmesan 12

Margherita Fresh tomato, mozzarella and basil 10

Classic Italian pepperoni, buffalo mozzarella and roasted garlic 11

Polpetta Sirloin meatball, fresh mozzarella, garlic, rosemary, parmesan 12

SECONDI PIATTI

Brandt Farms Strip Steak Burrata, roasted tomato, olive potato pure, Chianti reduction 29

Grilled Ahi Tuna with Braised Clams Pancetta, peas and mint 28

Searred Black Bass Apple caponata and ricotta crispy potato 28

Tuscan Beef Lasagna Mozzarella and tomato sauce 18

Veal porterhouse steak Mascarpone polenta, mushrooms 29

Chicken Saltimbocca Sweet pepper, pancetta, cipolini, sage, and fingerling potatoes 24

ITALIAN SODA

Our Italian sodas are made with seasonal ingredients, flavored syrups and carbonated water, similar to a classic spritzer.

Served in a carafe

Strawberry 6 Mango 6

Peach 6 Passion Fruit 6

20% gratuity for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PASTA

Short Rib Bolognese 19
Pappardelle pasta and roasted garlic

Cioppino 26
Scallop, shrimp, seasonal fish and clams, tossed with angel hair pasta and tomato broth

Whole Wheat Penne 15
Roasted tomatoes, zucchini, yellow squash, pesto and mascarpone cheese

Bucatini with Manila Clams 18
Pancetta, fennel, olive oil and basil

Homemade Lobster Ravioli 18
White truffle and pesto sauce

DOLCI

House Made Gelato of the Season 4

Tiramisù Jar Mascarpone cream 6

Vanilla Panna Cotta Seasonal fruit 6

Chocolate Espresso Tart Caramelized bananas 6

Homemade Tuscan Doughnuts Lemon marmalade, nocciolata 7

Affogato al Cioccolato Vanilla gelato topped with espresso and chocolate 6