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TUSCA

ZUPPA

Castroville Artichoke 9
Fried Hearts, Roasted Garlic, Preserved Lemon
White Bean 8
Savoy Cabbage, Carrots, Celery Root and Sausage

INSALATE

Arugula & Pear 10
Arugula, Bosc Pear, Reggiano Cheese with Lemon Grape
Seed Vinaigrette

Traditional Cobb 14
Egg, Chicken, Bacon, Tomato, Blue Cheese, Avocado &
Water Cress with Lemon Dijon Dressing

Caesar 8
Romaine Hearts, White Anchovies, Parmesan Basket &
House Made Dressing with Rosemary Bread

Blackened Steak 15
Tomatoes, Radishes, Lolla Rossa
Rosemary Crouton & Gorgonzola Dressing

House Cured Salmon 14
Baby Romaine, Capers, Crispy Beets, Opal Basil, Red
Pepper Vinaigrette

QUARTINO

Salute! Enjoy wine the Italian way and served in
8oz quartino vessels. Taste or share with the table

1/2 quartino	3/4 quartino	Bottle
1.5	3	5
Glasses	Glasses	Glasses
9	16	28

We feature the following selections:

Pinot Grigio

Chianti

PIZZA

Bolognese 14
Braised Short Rib, Goat Cheese Ricotta & Spinach
Vegetarian 10
Roasted Mushrooms, Casrtoville Artichokes, Asparagus, & Herbed Feta with Basil Pesto
Sausage & Peppers 12
Fennel Sausage, Roasted Peppers, Sautéed Kale, Gilroy Garlic, Reggiano & Tomato Sauce
Duck Confit 14
Pulled Duck, Caramelized Apples, Pistachios, Smoked Gouda & Shallot Sherry Sauce
Margarita 10
House Cured Tomatoes, Picked Basil, Fresh Mozzarella & Tomato Sauce

PANINI

Hot Pressed Prosciutto De Parma 13
Arugula, Gorgonzola Cheese & Fig Chutney, on
Ciabatta
Hot Pressed Vegetable Harvest 11
Eggplant, Artichokes, Mushrooms, Herbed Feta &
Balsamic on Olive Bread
Soft Shell Crab 15
Pickled Onion, Pancetta, Cabbage Slaw & Avocado,
on Toasted Baguette
Tuscan Chicken Club 11
Crisp Lettuce, Tomato & Onions with Herb Aioli on
Ciabatta
English Club 11
Turkey, Egg, Lettuce, Tomato, Onion & Dijon Aioli,
on English Toast
Angus Burger 11
Crisp Lettuce, Onions, Tomato, Herb Aioli,

SECONDI PIATTI

Fruit De Mar 18
Local White Fish, Clams Mussels, Shrimp & Calamari with
Tomato Stew over Spaghetti
Eggplant Cannelloni 12
Stuffed with Roasted Mushroom, Arugula & Ricotta
Lemon Potato Gnocchi 15
Spring Peas, Mushrooms, Craw Fish & Radishes with
Mushroom Consume
Roasted Halibut 19
Fennel Couscous, Pea Shoots, Citrus Reduction
Rosemary Skewered Shrimp 17
Warm White Bean Salad, Toasted Hazelnuts

ITALIAN SODA

Our Italian sodas are made with real fruit puree,
carbonated water, similar to a classic spritzer.

Served In a carafe

Peach 5 Passion Fruit 5
Mango 5 Black Raspberry
Acai 5

DOLCI

Gorgonzola Cheese Cake with Fig Compote, Spice
Pecans 7
Vanilla Bean Chocolate Cake, Caramel Balsamic Gelato,
Orange Reduction 6
Chocolate Hazelnut Semifreddo 6
Rosemary Pound Cake, Honey Lemon Jam, Crème
Fraiche Gelato 7
Gelato's 5