

# TRATTORIA TOSCANA

## FIRST COURSE choose three

Tuna Tartare  
Capers, Dijon Mustard, Fine Herbs

Scallop Crudo  
Pickled Onion, Fresno Chili, Citrus

Fried Calamari  
Cherry Peppers, House Made Tomato Sauce

Short Rib Arancini  
Roasted Garlic Aioli

Shaved Beef Bruschetta  
Balsamic, Blue Cheese, Cherry Pepper Relish

## SECOND COURSE choose two

Mixed Green Salad  
Cherry Tomatoes, Cucumber, Red Onion,  
Balsamic Vinaigrette

Classic Caesar Salad  
Herb and Roasted Garlic Croutons, Parmesan Cheese

Baby Spinach Salad  
Bleu Cheese, Bacon, Pickled Onions, Dry Cranberries

Romaine Wedge  
Bleu Cheese Dressing, Cucumber, Roasted Red Peppers,  
Tomato

## ENTREES choose four

Wild Mushroom Ravioli  
Sherry Wine Sauce, Goat Cheese, Roasted Tomato

Shrimp Scampi  
Roasted Red Peppers, Artichokes, House Made Gnocchi

Maple Glazed Salmon  
Roasted Potatoes, Seasonal Vegetables, Pesto

Lobster Ravioli  
Peas, Rose Sauce, Brown Butter Breadcrumbs

Penne Vodka  
Parmesan, Crispy Prosciutto, Rose Sauce

Grilled Chicken Picatta  
Roasted Potatoes, Artichokes, Roasted Garlic, Capers

Brick Chicken  
Truffle Sauce, Roasted Potatoes, Confit Carrots

Short Rib Ragù  
Fine Herbs, Rigatoni Pasta

Skirt Steak  
Seasonal Vegetables, Potato Puree, Anchovy Salsa Verde

## DESSERT choose two

Vanilla Gelato  
Nutella, Almond Biscotti, Strawberries

Tiramisu  
Whipped Mascarpone, Vanilla Gelato

Olive Oil Cake  
Sea Salt Gelato, Raspberry Sauce

Death by Chocolate  
Chocolate Gelato, Chocolate Cookie Crumble

## ADDITIONS

Pan Seared Diver Scallops \$MP

Grilled Swordfish \$MP

NY Strip Steak \$10

all served with our seasonal set

\$55 per person, not including beverages, tax and gratuity  
menu is subject to seasonal product availability