Serving Charthern Otalian Cuisine
Our Staff is Committed To Making Your Dining experience A Unique And Memorable one. We Welcome you to tuscany bistro as A member Of Our family.

$$
\lambda_{2} \text { Annetizeas suke }
$$

$$
\text { MUSSELS DIAVOLA } 15.95
$$

mussels sautéed in a spicy, crushed tomato and white wine sauce
CALAMARI FRITTI 16.95
calamari lightly breaded and fried, served with marinara
CHARCUTERIE BOARD 14.95
Artisan Italian cured meats, fig jam and imported cheeses
BRUSCHETTA TOSCANA 11.95
grilled Tuscan bread brushed with garlic olive oil and topped with fresh diced tomatoes, prosciutto, basil and fresh mozzarella

FRIED RAVIOLI 11.95
served with marinara sauce for dipping


ZUPPE DEL GIORNO (BOWL) 6.95
ask your server for chef's special "Soup of the Day"
CAESAR SALAD 12.95
with grilled chicken add $\$ 6$, with shrimp add $\$ 8$
GREEK SALAD 13.95
mixed greens, feta cheese, peppers, onions, cucumber, tomato, olives and pepperoncini with house dressing

ARTISAN BABY ROMAINE WEDGE 13.95 crispy pancetta, housemade gorgonzola dressing, heirloom tomatoes and red onion

CAPRESE 11.95
sliced vine ripe tomatoes layered with fresh mozzarella, basil and drizzled with a balsamic glaze
TUNA SALAD ADRIATICA 16.95
mixed greens topped with seared ahi tuna with cucumber, tomato,
Kalamata olives and capers, served with an Italian dressing and balsamic glaze
GRILLED ROMAINE CAESAR SALAD 13.95
Artisan grilled romaine with our Caesar house dressing, homemade croutons and shaved parmesan cheese

$$
\text { Primi- Pasta }{ }^{\text {sithex }}
$$

All entrées served with a house salad
Upgrade to Caesar salad, Greek salad, or soup, add \$4

LINGUINE AND MEATBALLS 21.95 pasta with meatballs in a marinara sauce
FETTUCCINE ALFREDO 20.95
pasta tossed in a creamy parmesan sauce; add chicken $\$ 6$, add shrimp $\$ 8$
RIGATONI CIOCIARA 23.95
pasta with spicy Italian sausage, mushrooms, parmesan cheese in a pink sauce
TRUFFLE RAVIOLI 25.95
Truffle mushroom ravioli served in a creamy marscapone sauce with heirloom tomatoes, topped with prosciutto Di Parma chips and drizzled with white truffle oil
RAVIOLI ARAGOSTA 24.95
lobster ravioli topped with gorgonzola cheese in a vodka cream sauce
$\underset{\text { FAVORITE! }}{\text { CHEP'S }}$ LASAGNA AL FORNO 22.95
baked layers of pasta filled with meat sauce and ricotta, parmesan and mozzarella cheese Our Homemade House Specialty!
PAPPARDELLE BOLOGNESE 22.95 pappardelle pasta with homemade ragu signature tomato and meat sauce

GNOCCHI DELLO CHEF 19.95
potato gnocchi with signature sauce of Chef's daily creation
TORTELLINI ROMANA 22.95
pasta stuffed with ricotta, sautéed with prosciutto, peas and mushrooms in a pink vodka sauce topped with parmesan cheese $\underset{\text { FAVERITE! }}{\text { CHES'S }}$ LINGUINE PESCATORE 32.95
pasta with clams, mussels, shrimp, scallops and grouper, sautéed with garlic, olive oil and your choice of a spicy red or white wine sauce
LINGUINE \& CLAMS 25.95
pasta with sautéed baby clams, garlic, white wine, olive oil, fresh herbs and your choice of a spicy red or white wine sauce
$\underset{\text { FAVORITE! }}{\text { CHES'S }}$ GAMBERI VENEZIANA 28.95
linguine pasta sautéed with blackened jumbo shrimp, diced tomato, mushrooms, touch of cream, white wine and parmesan cheese
LINGUINE CARBONARA 20.95
pasta sautéed with prosciutto, chopped onions, touch of garlic, eggs, crushed black pepper, cream and parmesan reggiano


Served with spaghetti pasta

VEAL PARMIGIANA 27.95
breaded and then baked in a light marinara sauce with parmesan and mozzarella cheese

## VEAL PICCATA 30.95

tender veal sauteed with wild mushrooms and capers in a lemon butter sauce

## CHEFS VEAL MARSALA $\mathbf{3 0 . 9 5}$

sauteed with mushrooms in our marsala wine sauce

## CHICKEN PARMIGIANA 25.95

breaded and baked with marinara, parmesan and mozzarella cheese

## CHICKEN PICCATA 26.95

sauteed with wild mushrooms and capers in a lemon butter sauce

CHICKEN MARSALA 26.95
chicken breast sauteed with mushrooms in our Accompanied by a starch and vegetable du jour

RACK OF LAMB 39.95
New Zealand lamb marinated with rosemary and garlic, grilled and finished in a rosemary brown sauce

FILET MIGNON 41.95
8 oz center cut grass-fed filet mignon with a rosemary demi-glace sauce.
am Scala
Accompanied by a starch and vegetable du jour TILAPIA VENEZIANA 23.95
filet of fish topped with jumbo shrimp, baked with Italian seasoned breadcrumbs, diced tomato, garlic, capers and olive oil

## SALMON AL NERO 29.95

wild Atlantic salmon, blackened and pan seared with lemon

## SALMON ALLA GRIGLIA 29.95

wild Atlantic grilled salmon topped with a lemon butter sauce
PAN SEARED TUNA 31.95
blackened Ahi tuna pan seared, served rare unless specified otherwise; available grilled if requested

Gourmet $14^{\prime \prime}$ P $_{\text {pizza }}$
PICANTE 21.95
spicy Italian sausage, pepperoni, mushrooms, mozzarella and tomato sauce

## ORTOLAN 19.95

fresh arugula, artichokes, black olives, feta cheese, tomatoes, mozzarella and tomato sauce

MARGHERITA 17.95
fresh basil, fresh mozzarella and sliced tomatoes with tomato sauce

## MEAT LOVERS 23.95

pepperoni, spicy Italian sausage, meatballs, prosciutto, shredded mozzarella, tomato sauce

## SUPREMA PIZZA 23.95

our supreme pizza with pepperoni, spicy Italian sausage, black olives, onions, mushrooms, green peppers, shredded mozzarella and tomato sauce

## SAUSAGE PIZZA 18.95

spicy Italian sausage, mozzarella and tomato sauce
PEPPERONI PIZZA 16.95
cheese and pepperoni
CHEESE PIZZA 14.95
shredded mozzarella with tomato sauce
12" GLUTEN FREE CHEESE PIZZA 16.95 or build your own; $\$ 1.25$ each per topping

12" CAULIFLOWER CHEESE PIZZA 17.95 or build your own; $\$ 1.25$ each per topping

## TRADITIONAL TOPPINGS ADD \$3

Italian Sausage • Green Olives • Spinach • Pepperoni Onions • Mushrooms • Extra Cheese • Artichokes Wild Mushrooms • Red Peppers - Green Peppers Anchovies • Meatballs • Feta Cheese - Tomato Black Olives • Pepperoncini
GOURMET TOPPINGS ADD \$6
Grilled Chicken • Prosciutto • Shrimp


## Enjoy Fresh baked Rolls With Our famous Olive Oil Dip With entrées only (pizza excluded)

 REFILLS 2.50 AFTER SECOND COMPLEMENTARY BASKETSAsk your server for Keto, Vegan Friendly and Gluten Free options. Please alert them to any food allergies.


## CONTACT THERESA@TUSCANYBISTROKENOSHA.COM

Holiday Parties • Business Meetings • Rehearsal Dinners • Birthdays • Anniversaries
Bar Mitzvah • Communion • Bridal Showers • Baby Showers • Baptisms • and more!

Groups of 6 or more, $20 \%$ gratuity automatically added. $10 \%$ service fee added to pickup, curbside and catering orders.
Consuming raw or undercooked meats, eggs, poultry or seafood poses a health risk to all individuals - especially if you have a medical condition. Menu items and pricing subject to change due to market price and availability.

