Serving Northern Ttalian 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.



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 10.95

grilled Tuscan bread brushed with garlic olive oil and topped with fresh diced tomatoes, prosciutto, basil and fresh mozzarella

FRIED RAVIOLI 10.95

served with marinara sauce for dipping



Soups and Salads ***

ZUPPE DEL GIORNO (BOWL) 6.95

ask your server for chef's special "Soup of the Day"

CAESAR SALAD 11.95

with grilled chicken add \$5, with shrimp add \$7

GREEK SALAD 11.95

mixed greens, feta cheese, peppers, onions, cucumber, tomato, olives and pepperoncini with house dressing

ARTISAN BABY ROMAINE WEDGE 12.95

crispy pancetta, housemade gorgonzola dressing, heirloom tomatoes and red onion

CAPRESE 10.95

sliced vine ripe tomatoes layered with fresh mozzarella and basil

TUNA SALAD ADRIATICA 15.95

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 12.95

Artisan grilled romaine with our Caesar house dressing, homemade croutons and shaved Parmesan cheese



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

LINGUINE AND MEATBALLS 20.95

pasta with meatballs in a marinara sauce

FETTUCCINE ALFREDO 19.95

pasta tossed in a creamy parmesan sauce; add chicken \$5, add shrimp \$7

RIGATONI CIOCIARA 22.95

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 22.95

lobster ravioli topped with gorgonzola cheese in a vodka cream sauce

CHEF'S FAVORITE! LASAGNA AL FORNO 21.95

baked layers of pasta filled with meat sauce and ricotta, parmesan and mozzarella cheese

Our Homemade House Specialty!

PAPPARDELLE BOLOGNESE 21.95

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 20.95

pasta stuffed with ricotta, sautéed with prosciutto, peas and mushrooms in a pink vodka sauce topped with parmesan cheese

CHEF'S LINGUINE PESCATORE 31.95

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 24.95

pasta with sautéed baby clams, garlic, white wine, olive oil, fresh herbs and your choice of a spicy red or white wine sauce

CHEF'S GAMBERI VENEZIANA 27.95

linguine pasta sautéed with blackened jumbo shrimp, diced tomato, mushrooms, touch of cream, white wine and parmesan cheese

LINGUINE CARBONARA 19.95

pasta sautéed with prosciutto, chopped onions, touch of garlic, eggs, crushed black pepper, cream and parmesan reggiano





Served with spaghetti pasta

VEAL PARMIGIANA 26.95

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

VEAL PICCATA 29.95

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

CHEF'S VEAL MARSALA 29.95

sautéed with mushrooms in our marsala wine sauce

CHICKEN PARMIGIANA 24.95

breaded and baked with marinara, parmesan and mozzarella cheese

CHICKEN PICCATA 25.95

sautéed with wild mushrooms and capers in a lemon butter sauce

CHICKEN MARSALA 25.95

chicken breast sautéed with mushrooms in our marsala wine sauce



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 40.95

8oz center cut grass-fed filet mignon with a rosemary demi-glace sauce.



TILAPIA VENEZIANA 23.95

filet of fish topped with jumbo shrimp, baked with Italian seasoned breadcrumbs, diced tomato, garlic, capers and olive oil

SALMONE AL NERO 28.95

wild Atlantic salmon, blackened and pan seared with lemon

SALMONE ALLA GRIGLIA 28.95

wild Atlantic grilled salmon topped with a lemon butter sauce

PAN SEARED TUNA 29.95

blackened Ahi tuna pan seared, served rare unless specified otherwise; available grilled if requested

Gownet 14" Pizza ****

spicy Italian sausage, pepperoni, mushrooms, mozzarella and tomato sauce

ORTOLANA 18.95

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 LOVER'S 22.95

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

SUPREMA PIZZA 22.95

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

SAUSAGE PIZZA 17.95

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 15.95 or build your own; \$1.25 each per topping

12" CAULIFLOWER CHEESE PIZZA 16.95 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 \$5

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 BASKETS

Ask your server for Keto, Vegan Friendly and Gluten Free options. Please alert them to any food allergies.



Luncheons Available



CONTACT THERESA@TUSCANYBISTROKENOSHA.COM

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

Groups of 8 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.

