



Tuscan Dinner Menu

Hors D'oeuvres

Caprésé Skewers | Fresh Grape Tomato, Buffalo Mozzarella, Fresh Basil and Balsamic Glaze. Served standing tall on a Bamboo Skewer.

Bruschetta | Choose one (1) Flavorful Bruschetta from the following: Traditional Tomato, Tuscan White Bean or Shrimp Bruschetta served with Toasted Bread Croustades

Fried Ravioli | Savory Cheese filled Ravioli served with Pomodoro Sauce

Italian Style Meatballs | Italian Meatballs, Served with Grated Parmesan Cheese on the side

Miniature Lamb Lollipops | Marinated in Red Wine & Garlic served with a Mint Demi-Glace and a Garlic Aioli.

Prosciutto and Melon Kabobs | Seasonal Melon Pieces gently wrapped with Italian Prosciutto

Smoked Duck on Brioche | Smoked Breast of Duck set atop Brioche Toast with a Fig Compote and Thyme

Ripe Plum Tomato Flatbread | Fresh Basil, Roasted Garlic and melted Parmesan Cheese

Garlic Chicken Flatbread | Balsamic Onions, Roasted Red Peppers and Mozzarella Cheese

Bianca Florentine Flatbread | Spinach, Feta & Mozzarella Cheese, and a Creamy Herbed Ricotta Sauce

Prosciutto Wrapped Figs | Drizzled with a Balsamic Glaze GF

Salads

Julius Caesar Salad | Romaine Greens, homemade Croutons, & shredded Parmesan, Homemade Caesar Dressing.

Garden Salad | A Mixture of Crisp Baby & Romaine Greens with Onions, Olives, Tomatoes, Cucumbers, and Carrots, Garden Dill Ranch & Italian Balsamic Vinaigrette Dressings.

Greek Salad | Traditional Greek Salad with Tomatoes, Cucumbers, Bell Peppers, Kalamata Olives, Crumbled Feta Cheese & Red Onions, Tossed lightly with a Vinaigrette. GF

Chef's Salad | Diced Tomatoes, Diced Hard Boiled Eggs, Chopped Turkey, Chopped Ham, Bacon Pieces, and Bleu Cheese Crumbles served over a Mixture of Greens, Italian Vinaigrette. GF

Entrees

Stuffed Shells | Jumbo Pasta Shells filled with a Ricotta Cheese Blend and topped with Marinara Sauce & Parmesan Cheese

Mediterranean Pasta | Sun Dried Tomatoes, Artichoke Hearts and a hint of Pesto all tossed in our Roasted Garlic Cream Sauce

Tortellini Primavera | Sundried-Tomato Champagne Sauce tossed with fresh sautéed Vegetables

Baked Ziti | Mixed with Ricotta & Mozzarella Cheeses combined with a Fresh Napolitan Sauce

Tuscan Chicken | Marinated Breast of Chicken with Sun-Dried Tomatoes, Basil, & Charred Peppers in Beurre Blanc Sauce

Pesto Chicken Pasta | Tender Medallions of Chicken tossed with Pasta and a light Pesto Cream

Chicken Florentine Roulades | Stuffed with Spinach & rolled in Panko Breadcrumbs, topped with Herbed Cream Sauce

Chicken Marsala | Boneless Breast of Chicken in a Classic Marsala demi-glace

Chicken Piccata | Tender Breast of Chicken pounded thin, lightly floured then paned and served with a Lemon Caper Beurre Blanc

Traditional Beef Lasagna | Baked in a rich & hearty Bolognese Sauce 'til hot and bubbly.

Spaghetti & Meatballs | Tossed in our House made Pomodoro Sauce. Served with Meatballs and Parmesan Cheese

Sliced Sirloin | Vidalia Glaze & Gorgonzola

Seafood Cioppino | Fresh Seafood, Garlic, Onions, Tomatoes, White Wine, & Herbs served over the Chef's Selection of Fresh Pasta

Pesca Toscana | Pan-seared Whitefish in White Wine with Shallots, Basil, & Garlic with Fresh Tomatoes

Herbed Whitefish | Smothered with fresh garden Herbs, splashed with Wine infused Butter Sauce