

Tuscany

Italian Restaurant



APPETIZERS

- Garlic Cheese Bread.....\$3.99
- Fried Calamari.....\$6.99
- Cheese Sticks.....\$6.99
- Stuffed Mushrooms (1).....\$6.99
Spicy Marinara sauce.
- Stuffed Mushrooms (2).....\$6.99
With Creamy sauce and light Mozzarella cheese
- Fried Pickles.....\$7.99



SALADS



- Soup of the day.....\$2.99
- House Salad.....\$2.99
- Chicken Caesar.....\$7.99
- Caesar Salad.....\$5.99
- Chef Salad.....\$7.99
Ham, Cheese, Turkey
- Greek Salad.....\$7.99
Fresh Tomatoes, Onions, Olives, Feta cheese, Roasted Red Peppers

Add Chicken....\$2.00 Add(4) Shrimp....\$4.00

Salad Dressing:

*House (Tomatoe Basil, oil & vinegar), Ranch, Caesar,
Blue cheese, Thousand Island, Honey Mustard.*



HOT ROLLS

- Calzone.....\$7.99
Ricotta Cheese, Mozzarella Cheese, Sausage or Pepperoni
- Stromboli.....\$8.99
Pepperoni, Sausage, Canadian Bacon, Hamburger and Cheese.

Add House Salad....\$1.50

CHILD'S PLATE

Under 12 or less

- Lasagna.....\$4.99
- Manicotti.....\$4.99
- Spaghetti with Meatballs.....\$4.99
Meat Sauce or Marinara



HOT SUBS

(All Subs are 11 inches)

- Meatball Parmigiana.....\$7.99
- Sausage Parmigiana.....\$7.99
- Chicken Parmigiana.....\$7.99
- Eggplant Parmigiana.....\$7.99
- Philadelphia Cheese Steak.....\$7.99

SIDE DISHES

- Side Alfredo or Pink Sauce.....\$4.99
- Side Meat Balls.....\$4.99
- Side Sausage.....\$4.99
- Pesto Dipping sauce.....\$1.00

VEAL

- Veal Parmigiana.....\$11.99
Breaded Veal with Marinara sauce & Mozzarella cheese over Angel Hair pasta
- Veal Piccata.....\$14.99
Veal Sautéed, Capers, Garlic, Butter sautéed in White Wine & Lemon sauce over Angel Hair pasta
- Veal Marsala.....\$14.99
Veal Sautéed, Mushrooms, Butter in a Marsala Wine sauce over Angel Hair pasta
- Veal Tuscany.....\$17.99
Veal Sautéed Shrimp and Scallops in White Wine & Creamy Sauce over Angel Hair pasta



STEAK

- Ribeye Steak.....\$15.99
- Ribeye Marsala.....\$16.99
Ribeye Steak, Mushrooms sautéed in Marsala Wine sauce over Angel Hair pasta
- Ribeye Cremora.....\$16.99
Ribeye Steak, Mushrooms in White Wine and Creamy sauce over Angel Hair pasta

All Steak & Veal entrées served with bread and Soup or House salad
Substitute Caesar Salad \$1

SEAFOOD ENTRÉES



- Scampi Alla Palmero.....\$12.99**
Shrimp dish with Butter, Lemon, Wine & Fresh Garlic served over Angel Hair Pasta
- Shrimp Fettuccine Alfredo.....\$13.99**
Shrimp with Creamy Sauce served over Fettuccine pasta
- Linguine.....\$9.99**
With Red or White Clam sauce
- Sicilian Marsala.....\$16.99**
Veal, Shrimp, Mushroom, Butter sautéed in Marsala Wine Sauce over Angel Hair pasta
- Shrimp Ravioli.....\$13.99**
Shrimp sautéed in Butter, Garlic, Sherry Wine & Pink Sauce over Ravioli pasta
- Salmon Piccata.....\$14.99**
Fresh Salmon, Capers, Garlic, Butter sautéed in White Wine & Lemon sauce over Angel Hair pasta with side of Fresh Veggies
- Fradiavolo Dish.....\$12.99**
Chicken Breast, Shrimp, Crushed Red Peppers, Garlic, Butter sautéed in White Wine and Marinara Sauce over Angel Hair pasta
- Linguine Frutti De Maro.....\$18.99**
Salmon, Scallops, Mussels, Clams, Shrimp in White Wine & Marinara sauce over Linguine pasta
- Seafood Combo I.....\$13.99**
Clams, Shrimp & Mussels in a Pink Sauce served on Linguine pasta
- Seafood Combo II.....\$14.99**
Clams, Shrimp & Mussels with a Cream sauce served over Fettuccine pasta
- Shrimp Parmigiane.....\$12.99**
Breaded Shrimp in Marinara Sauce & Mozzarella Cheese over Angel Hair Pasta

**All Seafood entrées served with Bread and Soup or House Salad
 Substitute Caesar Salad \$1.00**



DESSERTS

- Italian Cream Cake..... \$4.99**
- Cheesecake..... \$2.99**
Plain, Strawberry, Chocolate, Black Forest
- Cannoli.....\$4.99**
- Tiramisu..... \$4.99**
- Lemon Mousse Cake..... \$2.99**
- Spumoni Ice Cream.....\$3.99**
- Chocolate Ice Cream.....\$2.99**
- Vainilla Ice Cream.....\$2.99**

DRINKS

\$ 1.99

- Coffee •Tea
- Soft Drinks
- Coke • Diet Coke • Dr. Pepper
- Diet Dr. Pepper • Sprite
- Orange • Root Beer • Pink Lemonade

CHICKEN ENTRÉES



Chicken Cremora Mushrooms	\$10.99
<i>Sautéed Chicken Breast with Mushrooms in a Creamy White Sauce over Angel Hair pasta</i>	
Chicken Parmigiana	\$9.99
<i>Breaded Chicken Breast in Marinara Sauce & Mozzarella Cheese over Angel Hair pasta</i>	
Chicken Marsala	\$10.99
<i>Sautéed Chicken Breast with Mushrooms in a Marsala Wine Sauce over Angel Hair pasta</i>	
Chicken Piccata	\$10.99
<i>Sautéed Chicken Breast with Butter, Lemon Capers, Garlic, White Wine Sauce over Angel Hair pasta</i>	
Chicken Cacciatore	\$10.99
<i>Sautéed Chicken Breast in a Marinara Sauce with Mushrooms, Green Peppers & Onions served over Angel Hair pasta</i>	
Chicken Albanies	\$10.99
<i>Chicken with fresh Spinach in a Creamy Wine Sauce with Angel Hair pasta</i>	
Chicken Fettuccine Alfredo	\$10.99
<i>Fettuccine pasta with Chicken & Creamy Sauce</i>	
Chicken Diana	\$11.99
<i>Chicken Breast, Mushroom, Artichoke Hearts, Spinach, Sundried, Tomatoes in a Pink sauce over Angel Hair pasta</i>	
Chicken Tuscany	\$11.99
<i>Chicken Sautéed Fresh Garlic, Basil, Artichoke Hearts, Spinach, Sun dried tomatoes in a Pink Sauce over Angel Hair pasta</i>	
Chicken Murphy	\$11.99
<i>Chicken, Mushrooms, Artichoke Hearts, Onions, Jalapeños, Sherry Wine & Pink sauce over Angel Hair pasta</i>	
Chicken Ala Casa	\$11.99
<i>Chicken, Spinach, Onions, Mushrooms in White Wine & Creamy sauce over Angel Hair pasta</i>	
Chicken Modomia	\$11.99
<i>Chicken. Spinach, Broccoli, fresh Tomatoes on White Wine & Cream sauce over Angel Hair pasta</i>	
Chicken Aristokrat	\$11.99
<i>Chicken, Eggplant in Sherry Wine & Pink sauce over Angel Hair pasta</i>	
Italian Sampler	\$14.99
<i>Chicken Parmigiana, Lasagna, & Fettuccini Alfredo</i>	

**All Chicken entrées served with bread and Soup or House salad
Substitute Caesar Salad \$1**



PIZZAS



MEDIUM
12" Cheese Pizza \$ 7.99
Each Topping \$ 1.99

LARGE
16" Cheese Pizza \$ 9.99
Each Topping \$ 1.99

EXTRA LARGE
18" Cheese Pizza \$ 10.99
Each Topping \$ 1.99

Ingredients: Sausage, Pepperoni, Canadian Bacon, Hamburger, Mushrooms, Green Peppers, Black Olives, Onions, Jalapinos

	M(12")	L(16")	EXL(18")
Supreme Pizza	\$ 11.99	\$ 13.99	\$ 14.99
<i>Sausage, Pepperoni, Canadian Bacon, Hamburger, Mushrooms, Green Peppers, Black Olives, Onions</i>			
Margarita Pizza	\$ 11.99	\$ 13.99	\$ 14.99
<i>Fresh tomatoes, Sundried Tomatoes, Fresh Garlic, Fresh Basil, Olive Oil, Cheese</i>			
Chicken Alfredo Pizza	\$ 11.99	\$ 13.99	\$ 14.99
Veggie Pizza	\$ 10.99	\$ 13.99	\$ 14.99
<i>Mushrooms, Green Peppers, Black Olives & Onions</i>			
Meat Lover Pizza	\$ 11.99	\$ 13.99	\$ 14.99
<i>Pepperoni, Canadian Bacon, Hamburger & Sausage</i>			
Hawaiian Pizza	\$ 10.99	\$ 13.99	\$ 14.99
<i>Canadian Bacon & Pineapple</i>			



PASTA ENTRÉES



Fettuccini Alfredo	\$9.99
Lasagna	\$9.99
Manicotti	\$8.99
<i>Pasta Shells filled with Ricotta, Mozzarella & Parmesan cheese.</i>	
Cannelloni	\$9.99
<i>Pasta Shells filled Ground Beef, Spinach & Mozzarella cheese</i>	
Cheese Ravioli	\$8.99
<i>With Marinara sauce & Mozzarella cheese</i>	
Baked Ziti	\$8.99
<i>Ziti Pasta Baked with Mozzarella cheese sautéed with Marinara sauce & Ricotta cheese</i>	
Spaghetti Work	\$10.99
<i>Meatballs, Meat Sauce, Italian sausage & mushrooms</i>	

Spaghetti with your choice of:	\$8.99
<i>Meatballs, Meat sauce or Sausage & Marinara</i>	
Pasta Primavera	\$9.99
<i>Bell Pepper, Zucchini, Squash, Mushrooms, Sherry Wine Pink sauce</i>	
Tortellini Alfredo	\$9.99
Combo Dish	\$9.99
<i>Lasagna, Manicotti & Ziti</i>	
Carbonara linguini	\$9.99
<i>Served with Black Olives, Mushrooms, Canadian Bacon in a Creamy sauce</i>	
Eggplant Parmigian	\$9.99
<i>Eggplant with Marinara sauce, Mozzarella Cheese served over Angel Hair pasta</i>	

**All Pastas entrées served with Bread and Soup or House Salad
Substitute Caesar Salad \$1.00**



HOUSE WINES



White Zinfandel • Merlot • Chianti • Chardonnay

\$3.00

Red Wine

	<i>Glass</i>	<i>Bottle</i>
Candoni Pinot Noir	\$6.00	\$22.00
<i>Full-bodied and rich: A delicary</i>		
Estancia Merlot	\$7.00	\$25.00
<i>Ripe cherry and hints of mocha flavors</i>		
Estancia Carbenet	\$7.00	\$25.00
<i>Tasteful flavors of red fruits</i>		
Penfolds Cabernet/ Shiraz	\$6.00	\$22.00
<i>Hints of blackberry, mint & chocolate</i>		
Riunite Lambrusco	\$5.00	\$19.00
<i>Semi sweet Italian wine</i>		
Bell'’agio Chianti	\$5.50	\$21.50
<i>Tart cranberry and citrus flavors</i>		
Davinci Chianti	\$6.50	\$25.00
<i>A pleasant taste of blackberry with a hint of vanilla</i>		
Ruffino Chianti Classico		\$38.00
<i>“Tan Label” Full-bodied and very rich</i>		

White Wine

	<i>Glass</i>	<i>Bottle</i>
Beringer White Zinfandel	\$5.00	\$18.00
<i>Delicately fruity with strawberry flavors</i>		
Llano Blush	\$5.00	\$18.00
<i>Sweet and zesty strawberry flavors</i>		
Ch. Ste. Michelle Riesling	\$6.00	\$22.00
<i>Flavors of apricot, pear and grapefruit</i>		
Estancia Pinot Grigio	\$7.00	\$25.00
<i>Notes of peach and apple</i>		
Kendal Jackson Chardonnay	\$8.00	\$28.00
<i>Tropical flavors such as mango and pineapple</i>		
Ecco Domani Moscato	\$5.00	\$19.00
<i>Delightfully refreshing, clean and crisp wine with fresh fruit</i>		

Domestic

Miller lite	\$2.50
budweiser	\$2.50
Bud light	\$2.50
Coors light	\$2.50

Speciality

Heineken	\$3.50
Shiner	\$3.00
Michelob Ultra	\$3.00
Corona	\$3.50
Peroni	\$3.50
Dos equis	\$3.50