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www.TuttiToscani.com

Valentine's Day Menu 2010

Zuppa del Giorno

Shrimp Bisque ~ 5 Italian Wedding Soup ~ 4

Antipasti

Mussels Tutti T ~ 10.5

Our popular fresh mussels in your choice of a zesty red sauce or garlic white wine sauce.

Roasted Peppers ~ 9.5

In house fire roasted peppers with fresh herbs and extra virgin olive oil accompanied by fresh mozzarella and sharp provolone cheese.

Zia Maria's Antipasto ~ 10

Gourmet Italian meats and cheese, served with grilled eggplant, artichokes, roasted peppers, tomatoes, olives and bruschetta.

Calamari Croccanti ~ 10

Tender calamari, lightly fried and served with our Tuscan marinara sauce.

Coconut Shrimp ~ 13

Coconut encrusted jumbo shrimp, served golden brown, accompanied by a fresh fruit salad and pineapple sauce.

Buffalo Mozzarella Neapolitan ~ 12.5

Yellow and red vine ripened tomatoes layered with buffalo mozzarella and fresh basil, garnished with balsamic reduction.

Insalate

Insalata Tutti ~ 6

Baby field greens tossed in white balsamic vinaigrette with plum tomatoes, red onions and black olives.

Insalata di Cesare ~ 6

Our version of the classic, crisp Romaine lettuce with homemade garlic croutons in a tart and tangy dressing.

Insalata al Gorgonzola ~ 7.5

Mixed spring greens with candied walnuts and gorgonzola cheese, served with raspberry vinaigrette.

Insalata di Arugula ~ 5.5

Organic arugula tossed in fresh squeezed lemon and extra virgin olive oil topped with shaved parmesan cheese.

Pasta

Primavera Integrale ~ 15

Penne tossed with a medley of seasonal vegetables, oven roasted tomatoes, parmesan and feta cheeses. Add chicken for an additional \$4

Penne alla Vodka ~ 15

Penne tossed in a vodka cream sauce with fresh chopped tomatoes, basil and sun-dried tomatoes. Add chicken for an additional \$4

Sausage, Broccoli Rabe & Chicken ~ 16.5

Baked with rigatoni and cannellini beans in a white wine sauce, blanketed with sharp provolone.

Red Beet Gnocchi ~ 22

With roasted garlic, mixed mushrooms and pan seared scallops.

Heart Shaped Lobster Ravioli ~ 22

In a brandy cream sauce with rock shrimp and sun-dried tomatoes.

Entrees

Grilled Salmon ~ 24

Fresh Atlantic salmon grilled and served over crab, shrimp and asparagus risotto, topped with baby arugula and drizzled with a balsamic reduction.

Zucchini Crabcake ~ 25

Jumbo lump crabmeat seasoned with fresh herbs and spices, nestled among julienned zucchini, roasted and served with mashed potatoes and fresh vegetables.

Filetto Gorgonzola ~ 28

Topped with lump crabmeat and creamy gorgonzola cheese. Served with mashed potatoes and fresh vegetables.

Chicken or Veal Parmigiana ~ 21

Breaded, then lightly fried and topped with mozzarella cheese in a fresh tomato sauce over capellini pasta.

Chicken or Veal Viareggio ~ 23

Sauteed with asparagus and jumbo lump crabmeat blanketed with mozzarella cheese in a lemon white wine sauce, accompanied by mashed potatoes and vegetables.

Veal Saltimbocca ~ 20

Veal scallopine sauteed in a garlic white wine sauce with fresh sage and mushrooms, topped with Italian prosciutto and mozzarella cheese over capellini pasta.

Stuffed Flounder ~ 24

Stuffed with jumbo lump crabmeat, roasted peppers and herbs, gently baked in a citrus wine sauce, served over potatoes and vegetables.

Chicken and Jumbo Shrimp Marsala ~ 23

With sun-dried tomatoes and mushrooms over potatoes and vegetables.

Trittico ~ 23.5

Veal, shrimp and chicken francese with peas and prosciutto, served over potatoes and vegetables.

Prime Rib ~ 23

Oven roasted and served in its natural juices with a side of creamy horseradish, served over potatoes and vegetables.

Chef's Special Creation ~ Market Price
Your server will describe today's surprise dish.

Featured Desserts

Chocolate Mousse

*Served in a chocolate basket with fresh whipped cream
and drizzled with strawberry sauce.*

Creme Brulee

*Topped with freshly whipped cream
and topped with caramel sauce.*

Happy Valentine's Day from the staff at Tutti Toscani!