

TOSCANINI

A Symphony of Senses!

Winter 2010-2011 Group Dinner Menu

Antipasta

(Select two)

Zuppa

Daily Soup Special \$9

Antipasti Platter

grilled vegetables, sliced cured meats, assorted cheeses, marinated anchovies and pickled vegetable assortment

\$14

Bruschetta

house-smoked mozzarella, fresh tomato salsa with basil
Chiffonade on toasted ciabatta

\$13

Tuffi

daily selection of three spreads to accompany your bread

\$10

Cozze

prince edward island mussels served with spicy sausage, white wine, garlic and a saffron tomato broth, accompanied by ciabatta bread

\$14

Manzo Grezzo

wagyu beef tartare served with toasted bread, quail egg, fried shallots and sherry mustard dressing

\$18

Melanzane

crispy eggplant served with our house-made marinara, torn basil leaves and four cheese blend

\$14

Carciofi

pan-fried parmesan crusted artichoke hearts served with a sherry vinegar and orange emulsion

\$13

Pizza

Margherita

sliced roma tomatoes, mozzarella, fresh basil and organic extra virgin olive oil

\$12

Porco Triplice

prosciutto, pepperoni and pancetta served with house made marinara, scallions and four cheese blend

\$16

Pizza de Fungi

grilled portabellas with spinach, roasted garlic, extra virgin olive oil and goat cheese

\$15

Salsiccia

spicy house-made Italian sausage, seasonal mushrooms, roasted tomatoes, marinara and four cheese blend

\$15

Insalata

(Select One)

Caesar

chopped romaine, traditional dressing, house-made croutons and shaved Parmesan cheese

\$13

Caprese

heirloom tomatoes and fresh burrata cheese served with balsamic reduction and fresh sliced basil

\$14

Crescione

watercress, endive and beets served with toasted walnuts,
gorgonzola cheese and an orange-peppercorn vinaigrette
\$13

Mediterraneo

shaved lettuce served with roasted tomatoes, kalamata olives, white beans, pepperoncini, caper berries,
feta cheese and a red wine vinaigrette
\$13

Entrée Selections

(Select three for groups under 70 guests; Select two for groups over 70 guests)

Pasta

Conchiglie

pan-roasted scallops, prawns and Maine lobster claw meat served in a spicy vodka tomato cream sauce
with torn basil leaves
\$38

Tortellini

cheese tortellini with seared all natural chicken, sun dried tomatoes, seasonal mushrooms and finished
with alfredo sauce
\$30

Penne

oven-baked pasta with our house-made sausage, spinach, four cheese blend
and house-made marinara sauce
\$29

Bucati

prince edward island mussels, sautéed onions, garlic and a red wine pancetta tomato sauce served
with grilled ciabatta bread
\$28

Fettuccini

house-made fettuccini with veal bolognese, chopped parsley, shaved parmesan cheese
and organic extra virgin olive oil
\$34

Ravioli

potato and baccala raviolis with little neck clams, sautéed rapini,
onions, garlic and a white wine butter sauce
\$31

Strozzapreti

sautéed all natural chicken breast with onions, a walnut cream sauce, chopped parsley and walnut oil
\$29

Della Griglia

Capasanta

pan-roasted arborio crusted scallops with a lemon corn risotto,
steamed rapini and truffle pan sauce
\$37

Agnello

grilled rack of lamb with a red pepper arancini,
creamed spinach, feta and a lamb reduction
\$36

Pesci

grilled mahi mahi served with sautéed fava beans, whipped saffron Yukon potatoes and
finished with a tomato aioli
\$35

Trota

pan-roasted trout served with sautéed spaghetti squash, oregano,
grilled asparagus, toasted almonds and a roasted garlic sauce
\$34

Maiale

braised pork osso bucco with a roasted butternut squash farro, spiced fig gremolata and sage scented
pork reduction
\$36

Manzo

grilled Certified Angus Beef rib eye with roasted red potatoes, glazed baby carrots, horse radish crema
and a chianti veal reduction
\$40

Il Dolce

(Select One)

Chocolate Molten Cake

chocolate cake with a warm fudge center, served with raspberry sauce and Grand Marnier whipped cream
\$11

Pumpkin Spiced Waffle

vanilla gelato with apple compote, toasted pecans and finished with caramel
\$11
(not available for groups over 50)

Tiramisu

ladyfinger cake soaked in espresso and Ambra sweet marsala with a mascarpone cream and caramel sauce
\$11

Grilled Polenta Poundcake

served with lemon curd and baked meringue
\$11

Nocciola

hazelnut mousse layered with ricotta gelato, biscotti crust and a cherry sauce
\$11

Gelato & Sorbetto

chef's selection of sorbetto and gelato
\$11

Formaggio

assorted artisan cheeses, seasonal fruits and berries with house-made toast points
\$21

Dessert Platter

your choice of any three desserts
\$23

Executive Chef

Michael Izbicki

Sous Chef

Matthew Timmerman