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