

# T O S C A N I N I

## R I S T O R A N T E

### ANTIPASTI E ZUPPE

#### ARANCINI

fried risotto dumplings, fontina, red sauce, grated manchego | 11

#### BURRATA

burrata, port poached pear, port reduction, crispy prosciutto, arugula, crostinis | 13

#### SALUMI E FORMAGGI

artisanal mix of charcuterie and cheeses with olives, house pickles, mostarda, warm bread | 24

#### CARPACCIO \*

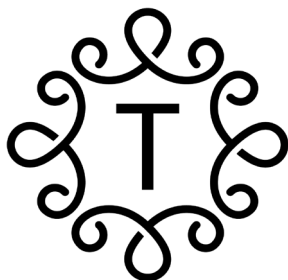
Chef's Choice | 21

#### ZUCCA

butternut squash soup, toasted pumpkin seeds, chives, allspice crème fraiche | 10

#### ARAGOSTA

creamy lobster bisque, sautéed lobster, basil | 13



### PIZZA

#### MARGHERITA

mozzarella, roasted tomatoes, fresh basil, sea salt | 13

#### FUNGO

forest mushrooms, brie, sage, roasted garlic, manchego | 14

#### CARNE

fennel sausage, banana peppers, fontina, pepperoni, pancetta | 16

#### FIGURA

poached figs, parma ham, braised red onion, First Snow goat cheese, balsamic reduction | 15

### INSALATE

#### VERDI

mixed greens, cherry tomatoes, feta, pepperoncini, red onion, Italian vinaigrette | 12

#### BARBABIETOLA

roasted beets, arugula, candied walnuts, First Snow goat cheese, apple vinaigrette | 14

#### CARCIOFI

crispy artichokes, lemon rocket, orange sherry vinaigrette, sunflower seeds, roasted bell peppers | 13

#### CAESAR

arcadian mix, shaved parmesan, white anchovy, polenta croutons | 11

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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### PASTA

#### RAVIOLI

butternut squash ravioli, spaghetti squash, crispy pancetta, sage, brown butter, charred tomatoes | 27

#### TAGLIATELLE

lamb, beef, & pork bolognese, plum tomatoes, pecorino, crispy sage | 29

#### BALLERINE

sundried tomato pesto, grilled artichokes, fresh tomatoes, manchego, pine nuts | 22

*add chicken, smoked salmon | 7 or shrimp | 8*

#### LINGUINI\*

hand shucked lobster, shrimp, mussels, spicy arrabbiata sauce, chives | 32

#### LASAGNA

layers of fresh house pasta, tomato sauce, bolognese, fonduta, mozzarella, basil pistou | 26

#### PENNE

vodka sauce, shallot, prosciutto, arugula, parmesan | 27

### SECONDI

#### PETTINE

pan seared scallops, wild mushroom risotto, truffle butter sauce | 42

#### TROTA

idaho red trout, spinach gnocchi, grilled squash, lemon dill butter sauce | 37

#### OSSO BUCCO

braised pork shank, baby carrots, whipped potato, gremolata, au jus | 36

#### CAVOLFIORE

citrus marinated cauliflower steak, red bell peppers, red onion, quinoa pilaf, vegan demi | 29

#### POLLO

breaded chicken breast, tomatoes piccata sauce, pappardelle pasta, au jus | 34

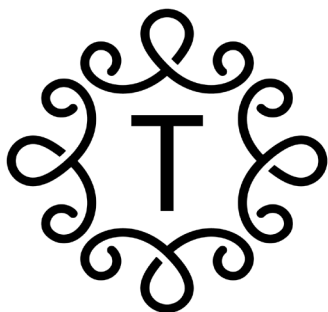
#### BISTECCA\*

au jus, ricotta cavatelle, wild boar sausage, arugula, gouda fonduta

7 oz beef fillet | 43

~OR~

12 oz dry aged beef ribeye | 51



For everyone's enjoyment please refrain from cell phone usage in the dining room.

20% gratuity may be added to parties of 6 or more

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