

ENTRÉE SELECTIONS

Vegetarian Entrées available upon request
Accompanied with Potato & Vegetable of the Day
All Entrée served **Family Style** or **Individually Plated**

TRADITIONAL SELECTION

CHICKEN SAVOY- All Natural Bell & Evans chicken with house made seasoning, finished in our wood fired oven with balsamic vinegar and locatelli cheese

TRADITIONAL ITALIAN TABLE, YOUR CHOICE OF CHICKEN OR VEAL- Parmigina, Marsala, Piccata, Milanese, Francaise or Saltimbocca

SHRIMP OREGANATA- Toasted bread crumbs, white wine, lemon

GRILLED SALMON- Maple mustard vinaigrette

GRILLED SWORDFISH OREGANATA- White wine caper sauce topped with roasted bread crumbs

BUTTERFISH FRANCAISE- Artichoke hearts, sun-dried tomatoes, lemon butter cream sauce

COD MILANESE PUTTANESCA- Olives, capers, mushrooms, San Marzano tomato basil sauce

ROOT BEER MARINATED PORK LOIN- Grilled and served over caramelized onions & pancetta; then drizzled with a Root Beer Au Jous

HANGER STEAK- citrus sesame marinated, sauteed broccolini

RAW BAR

(+7.00 per person)

Shrimp Cocktail

Crab Cocktail

Oyster on the ½ shell

- East Coast/West Coast

Clams on the ½ Shell

PREMIUM SELECTION

STUFFED PORK LOIN- Prosciutto, mozzarella, spinach, roasted peppers, dijon sherry demi

VEAL & SHRIMP- Jumbo Lump Crab, cremini, prosciutto, marsala cream sauce

DUCK BREAST- Caramelized pearl onions, apricot mostarda, duck demi

GROUPE FRANCAISE- Artichoke hearts, sun-dried tomatoes, lemon butter cream sauce

JUMBO LUMP CRAB CAKE- topped with a horseradish dijon sauce

8OZ LOBSTER TAIL OF YOUR CHOICE- Broiled or Francaise

PETITE FILET MIGNON- barolo mushroom demi (+3.00 per person)

CHILEAN SEA BASS FRANCAISE- Champagne crab meat, lemon butter sauce.

TOSCANO SIGNATURE STEAKHOUSE MENU

(+7.00 per person)

Prime Boneless New York Strip

Dry Aged Bone- In New York Sirloin

Dry Aged Porterhouse (family style only)

Dry Aged Rib Eye Steak (family style only)

*ALL OF OUR SIGNATURE STEAKS ARE USDA PRIME & DRY AGED IN HOUSE

BEVERAGE MENU

\$3 PER PERSON

Unlimited Soda, Coffee, Tea, Espresso & Cappuccino

KIDS MENU

CHOICE OF TWO: \$ 10.99

Chicken Fingers & Fries

Spaghetti & Meatballs

9 Inch Pizza

Penne Butter

ALL PRICES ARE SUBJECT TO 20% GRATUITY & SALES TAX

ANY MODIFICATIONS SUBJECT TO PRICE CHANGE

TOSCANO STEAKHOUSE • RAVELLO

On-Site Catering Menu

3 COURSE DINNER

33 per person

SUNDAY- THURSDAY
SATURDAY 12-4PM

2 FLATBREAD SELECTION
2 ANTIPASTO
2 PASTA
2 ENTRÉE (standard)

ASSORTED MINI DESSERTS

4 COURSE DINNER

38 per person

SUNDAY- THURSDAY
52 per person
FRIDAY/SATURDAY AFTER 5PM

3 ANTIPASTO
2 PASTA
2 ENTRÉE
(1 standard/1 premium)

ASSORTED MINI DESSERTS

5 COURSE DINNER

48 per person

SUNDAY- THURSDAY
57 per person
FRIDAY/SATURDAY AFTER 5PM

3 ANTIPASTO
2 PASTA
3 ENTREE
(1 standard/2 premium)

ASSORTED MINI DESSERTS

FLATBREAD

Margarita; San Marzano, tomato, mozzarella, fresh basil

Campagnola; Red Roasted peppers, Goat Cheese, Rosemary

Quattro Formaggio; Fontina, Gorgonzola, Mozzarella, Parmesan & Pesto

Diavolo; Tomato sauce, mozzarella and chorizo

SESAME CRUST

Salsiccia; Broccoli rabe, sausage, pesto, tomato

Leon; Prosciutto di parma, arugula, shaved parmesan

Pork & Fig; Caramelized onion, gorgonzola, slice pork tenderloin

Spinach Artichoke; Fontina, ricotta, roasted garlic

ASSORTED BRUSCHETTA

(all served on our Brooklyn Bread)

Choice of 3

- Honey and Ricotta
- Prosciutto di Parma, Roasted Red Pepper, Shaved Parmesan
- Original Tomato Basil
- Roasted Beet
- Cucumber & Garbanzo Bean
- White Bean, Sun Dried Tomato, Goat Cheese & Basil

ANTIPASTO

Arancini; Choice of One

- Bolognese: Ground beef, pork and veal with peas
- Pesto

Sweet & Sour Calamari; Crispy calamari tossed with sweet bell peppers and drizzled with pesto aioli

Mussels; Choice of one:

- chorizo, Calabrian pepper, tomato Au Jus
- Bianco
- Fra Diavolo
- Marinara

Emma's Meatballs; Pan Fried, topped with Sunday Gravy and fresh whipped ricotta, house made focaccia

Tuscan Baby Kale Salad; Raisins, yellow raisins, toasted almonds, shaved parmesan cheese

Arugula Salad; Pears, figs, pecans, orange honey vinaigrette

Eggplant & Tomato Stack; San Daniela prosciutto, buffalo mozzarella, baby arugula, fifteen year old balsamic, extra virgin olive oil

Garden Salad; Baby Greens, cherry tomato, onion, celery, balsamic honey

Caesar Salad; Red roasted pepper, parmesan, black pepper, anchovy

PASTA

Penne Pomodoro; San Marzano tomato basil

Gemelli Con Salsiccia; Sweet Italian sausage, toasted fennel, mushrooms, San Marzano plum tomato basil sauce

Mezzo Rigatoni; Sunday gravy, ground beef, pork, veal

Spinach Ravioli; Pistachio lemon honey sauce

Vodka Rigatoni; Prosciutto, red onion, vodka, tomato cream, shaved parmesan

Rigatoni Carbonara; Pancetta, onion, fresh cracked pepper, parmesan cheese

Orecchiette, Sausage & Broccoli Rabe; Pepperoncini's, Sundried Tomato, toasted garlic, parmesan breadcrumbs

Farfalle Pesto Cream; Vodka, toasted pine nuts

Orecchiette, Spring Peas & Crisp Prosciutto; Ditalini pasta, peas, pancetta, onion, toasted breadcrumbs

Penne Fra Diavolo; diced chicken breast, hot & sweet peppers, sweet onion, melted provolone

Cavatelli; Pork Ragù, fresh peas, whipped ricotta.

*All Pastas are interchangeable