



IL TOSCANO
RISTORANTE

LUNCH MENU

\$16.50*

(CHOICE OF SOUP OR SALAD -&- AN ENTRÉE OR PANINI)

ANY SIDE SUBSTITUTION - \$2.95

ZUPPA

ZUPPA DI FAGIOLI

HOMEMADE TUSCAN WHITE BEAN SOUP WITH PASTA AND TOUCH OF FRESH TOMATO

ZUPPA DI LENTICHE

HOMEMADE TUSCAN LENTIL SOUP WITH CELERY, CARROTS AND ONIONS

INSALATE

ROASTED BEET SALAD

ROASTED BEETS SERVED WITH FRESH ARUGULA, GOAT CHEESE, TOASTED PISTACHIO IN A HOMEMADE VINNEGRATE DRESSING

MISTA SALAD

MIXED GREEN SALAD SERVED WITH CHOPPED TOMATOS AND ONIONS IN A HOMEMADE ITALIAN DRESSING

CAESAR SALAD

CLASSIC ROMAINE SALAD TOSSED WITH OUR HOMEMADE CAESAR DRESSING, CRISPY CROUTONS AND PARMIGIANO CHEESE\

PANINI

(SERVED ON A FRESH BAKED ROLL WITH THE CHOICE OF HOMEMADE SALAD OR FRENCH FRIES)

MOZZARELLA CAPRESE

FRESH MOZZARELLA, SLICED TOMATOES, AND ARUGULA WITH A RICH PESTO SAUCE. TOPPED WITH A LIGHT GLAZED BALAMIC VINEGRETTE. ADD PROSCUITTO (\$4.50)

MEATBALL MARINARA

HOMEMADE 100% BEEF MEATBALLS IN A FRESH TOMATO SAUCE & MELTED MOZZARELLA

CHICKEN PARMIGIANA

CHICKEN BREAST-HAND BREADED WITH BREADCRUMBS & PARMIGIANO, PAN FRIED FINISHED WITH MOZZERLLA AND TOMATO SAUCE

FILLETO DI PESCE

A FRESH FISH FILLET LIGHTLY BREADED SERVED WITH HOMEMADE TARTAR SAUCE TOPPEED WITH CHOPPED ROMAINE LETTUCE AND MARINATED TOMATOES

ENTRÉE

FETTUCCINE BOLOGNESE

FETTUCCINE PASTA COOKED IN A TOMATO MEAT SAUCE WITH A TOUCH OF CREAM & PARMIGIANO

EGGPLANT PARMIGIANA

BREADED EGGPLANT, PAN FRIED TOPPED WITH HOMEMADE MARINARA AND MELTED MARINARA

PENNE ITALIANO

CLASSIC PENNE PASTA COOKED WITH SAVORY ITALIAN SAUSAGE, BELL PEPPERS, AND ONIONS IN A FRESH TOMATO SAUCE

SPAGHETTI & MEATBALLS

CLASSIC SPAGHETTI PASTA IN HOMEMADE MEATBALLS IN FRESH TOMATO SAUCE

POLLO CARBONE

GRILLED CHICKEN BREAST MARINATED IN LEMON JUICE AND LIGHTLY SEASONED WITH BLACK PEPPER, SALT, AND PARSLEY SERVED WITH TRUFFLE MASHED POTATOES AND SAUTEED BROCCOLI

POLLO MARSALA

CHICKEN BREAST BRAISED WITH FRESH PORCINI MUSHROOMS IN AN ESQUISITE MARSALA WINE SAUCE SERVED WITH TRUFFLE MASHED POTATOES AND SAUTEED BROCCOLI

POLLO PICATTA

CHICKEN CUTLETS COOKED IN A RICH LEMON WHITE WINE SAUCE WITH ROASTED PEPPERS AND CAPERS SERVED WITH TRUFFLE MASHED POTATOES AND SAUTEED BROCCOLI

POLLO PARMIGIANO

LIGHTLY BREADED CHICKEN BREAST TOPPED OFF WITH FRESH MOZZARELLA AND HOMEMADE MARINARA SERVED WITH PENNE PASTA IN A MARINARA SAUCE