

Dinner

Tutti Toscani

by Lamberti

SOUPS

Pasta e Fagioli ~ 3.5

Zuppa del Giorno ~ 3.5

APPETIZERS

Zucchini Paesani

A mountain of julienned strips of fresh zucchini battered and lightly fried, served with Tuscan marinara sauce ~ 7.5

Zia Maria's Antipasto

Gourmet Italian meats and cheeses; served with grilled eggplant, artichokes, roasted peppers, tomatoes, olives and bruschetta ~ 8.5

Mussels Tutti T

Fresh mussels in your choice of a zesty red or a garlic, white wine sauce ~ 8.5

Mixed Crostini

Three fresh tomato and three mushroom. Served on crostini. ~ 6.5

Calamari Croccanti

Tender calamari, lightly fried and served with our Tuscan marinara sauce. ~ 9

Roasted Peppers

Fire roasted peppers marinated in extra virgin olive oil, fresh basil and garlic, served with sharp aged provolone cheese. ~ 8

Mozzarelline Sticks

Homemade fresh mozzarella breaded and served with a zesty lemon tomato sauce. ~ 6.5

Family Style Appetizer

Combine any three of the appetizers for all to share. ~ 19.5

SALADS

You may add Grilled Chicken (\$5) or Shrimp (\$6.5) to any salad.

Insalata di Arugula Fresca

Organic arugula tossed with fresh squeezed lemon, tomatoes, olives and extra virgin olive oil, topped with shaved parmesan cheese. ~ 6.5

Insalata al Gorgonzola

Mixed greens with walnuts and gorgonzola cheese, served with a raspberry vinaigrette dressing. ~ 7

Caprese Salad

Fresh mozzarella, vine ripened tomatoes, garlic and basil, drizzled with extra virgin olive oil. ~ 6.5

Insalata Tutti

Baby field greens tossed in balsamic vinaigrette with plum tomatoes, red onions and black olives. ~ 5.5

Insalata di Cesare

Our version of the classic. Crisp Romaine lettuce with homemade garlic croutons in a tart and tangy Caesar dressing. ~ 5.5

Tonno del Marinaio

Authentic Italian tuna with French green beans, potatoes, olives, arugula, lemon and extra virgin olive oil. ~ 7.5

CHICKEN, VEAL & STEAK

With any entrée add half Insalata Tutti or half Insalata Cesare for only ~2.

Griglia

Marinated and grilled, served over spinach with garlic and oil, accompanied by a side of fresh grilled vegetables. ~ C 17.5, V 19.5

Maxímo

Sautéed with tomatoes and mushrooms in a sherry wine sauce, topped with asparagus, sun-dried tomatoes and mozzarella cheese, served with capellini pasta. ~ C 17.5, V 19.5

Abruzzi

Sautéed with tomatoes and mushrooms in a cream sauce, topped with asparagus, sun-dried tomatoes and mozzarella cheese, served with capellini pasta. ~ C 17.5, V 19.5

Piccata

Sautéed in butter, white wine and fresh lemon juice, tossed with mushrooms and capers, served with capellini pasta. ~ C 17.5, V 19.5

Francese

Egg batter-dipped and sautéed with garlic and mushrooms, in a white wine lemon butter sauce, served with capellini pasta. ~ C 17.5, V 19.5

Marsala

Sautéed in butter and marsala wine with mushrooms and sun-dried tomatoes, served with capellini pasta. ~ C 17.5, V 19.5

Parmigiana

Breaded, then lightly fried and topped with mozzarella cheese in a fresh tomato sauce with capellini pasta. ~ C 17.5, V 19.5

Viareggio

Sautéed with asparagus and jumbo lump crabmeat blanketed with mozzarella cheese, served with lemon sauce. Accompanied by a side of potatoes and fresh grilled vegetables. ~ C 18.5, V 20

Monte Rosa

Sautéed with tomatoes and spinach in a brandy wine, cream sauce, topped with mozzarella cheese, served with capellini pasta. ~ C 17.5, V 19.5

Saltimbocca

Sautéed in butter with sage, prosciutto, wild mushrooms and white wine topped with mozzarella cheese and served with capellini pasta. ~ C 17.5, V 19.5

Veal & Broccoli Rabe Campagnola

Veal scallopine served with cheese ravioli, roasted peppers and broccoli rabe, sautéed in extra virgin olive oil with sliced garlic and white wine. ~ Veal only 19.5

T-Bone Toscano

Grilled 14 oz. choice T-bone steak brushed with Italian herbs, served with roasted potatoes and fresh grilled vegetables. ~ 22.5

Rosita's Rib-Eye

12 oz. rib-eye grilled to perfection, topped with caramelized onions and served with roasted potatoes and fresh grilled vegetables. ~ 21

SEAFOOD

With any entrée add half Insalata Tutti or half Insalata Cesare for only ~2.

Mussels & Clams

Fresh mussels and clams in your choice of garlic white wine sauce or zesty red sauce over linguine pasta. ~ 18.5

Salmon Scampi

Pan seared Atlantic salmon in a lemon white wine sauce with rock shrimp and chopped tomatoes over linguine pasta. ~ 20

Tilapia Livornese

Sautéed tilapia fillet with olives, onions, capers and chopped tomatoes in a plum tomato sauce over linguine pasta. ~ 19

Shrimp & Scallops Fra Diavolo

Sautéed jumbo shrimp and scallops in a spicy marinara sauce over linguine pasta. ~ 21

Salmone Toscano

Fillet of North Atlantic salmon baked with cannellini beans, peppers, sage and sun-dried tomatoes, served with a lemon white wine sauce. ~ 20

PIZZA 12"

Additional Toppings ~ 2 each

Whole Wheat Crust Available ~ 1 extra

With Pizza entrée add half Insalata Tutti or half Insalata Cesare for only ~ 2

RED

San Marzano ~ 9

Tomato sauce, fresh mozzarella and basil.

Procidona ~ 9.5

Mozzarella, pepperoni, zucchini, eggplant, tomato sauce and basil.

Tutti Traditional ~ 8.5

Tomato sauce with mozzarella cheese.

La Verace ~ 9.5

Sweet Italian sausage with ricotta cheese, tomato sauce and mozzarella cheese.

Nolana ~ 9

Oven-roasted eggplant, tomato sauce, mozzarella and parmesan cheese.

Milano ~ 10

Grilled chicken, black olives, sun-dried tomatoes, tomato sauce and mozzarella cheese.

Special Red ~ 11.5

Mushrooms, sausage, peppers, pepperoni, onions, pizza sauce, parmesan and mozzarella cheese.

WHITE

Fiaschetto ~ 10

Fresh mozzarella, mushrooms, prosciutto, artichokes, black olives and fresh chopped tomatoes.

Napoli ~ 9

Fresh mozzarella, broccoli rabe and sweet Italian sausage.

Paperella ~ 9

Fresh mozzarella, arugula, chopped tomatoes, extra virgin olive oil and basil.

Fru Fru ~ 9.5

Grilled chicken, pesto, mozzarella and fire roasted peppers.

Ventura ~ 8.5

Ricotta cheese, spinach and chopped tomatoes

Vesuvio ~ 9

Sliced hot peppers with chopped tomatoes, mushrooms and mozzarella cheese.

Firenze ~ 10

Sliced prosciutto, arugula, shaved parmigiano cheese and fresh garlic.

Special White ~ 11.5

Broccoli, spinach, tomatoes, mushrooms, onions, zucchini and mozzarella cheese.

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18% gratuity will be added to parties of 8 or more.

PASTA

With any entrée, add half Insalata Tutti or half Insalata Cesare for only ~ 2.

Whole Wheat or Gluten Free Pasta Available for ~ 1 additional

Primavera Placido

A medley of seasonal fresh vegetables and tomatoes sautéed with a touch of garlic, extra virgin olive oil and parmesan cheese, tossed with capellini pasta. ~ 12.5

Rita's Ravioli

Pillowed pasta squares stuffed with Italian cheeses and tossed in our classic marinara sauce. ~ 12.5

Spaghetti & Meatballs

Our version of the classic. ~ 12.5

Penne Arrabbiata

Penne tossed with sliced hot peppers, mushrooms, tomatoes, olives and prosciutto, topped with mozzarella cheese. ~ 12.5

Rigatoni Puttanesca

Classic Roman sauce of tomatoes, garlic, onions and capers. ~ 12.5

Fettuccine Bolognese

Ground meat sautéed with onions, tomatoes, basil and wine. ~ 12.5

Lobster Ravioli

Pillowed pasta squares filled with lobster meat topped with sun-dried tomatoes and rock shrimp, served in a brandy cream sauce. ~ 17.5

BAKED TERRA COTTA SPECIALTIES

With any entrée, add half Insalata Tutti or half Insalata di Cesare for only ~ 2.

Gnocchi al Forno

Handmade potato gnocchi baked with a fresh tomato basil sauce, parmesan and mozzarella cheese. ~ 11.5

Sausage, Broccoli Rabe & Chicken

Baked with rigatoni and cannellini beans in a white wine sauce, blanketed with sharp provolone. ~ 13.5

Rigatoni Pizaioli

Rigatoni pasta baked with sweet Italian sausage, pepperoni, tomatoes, onions and peppers, topped with oregano and mozzarella cheese. ~ 12.5

Tre P

Tortelloni stuffed with Italian cheeses and tossed in an alfredo sauce with peas, prosciutto and parmesan cheese. ~ 12.5

Za Za Zingara

Tomatoes, olives, artichokes, mushrooms and white wine, served with penne pasta. ~ 12.5

Pippo's Pasta Pesto

Ground basil, garlic, extra virgin olive oil, parmesan cheese and pine nuts tossed with rigatoni pasta. ~ 11.5

Penne alla Vodka

Penne pasta tossed in a zesty vodka cream sauce with fresh chopped tomatoes, sun-dried tomatoes and fresh basil. ~ 12.5

Fettuccine alla Panna

A fresh cream and reggiano parmesan cheese sauce. ~ 12.5

Penne Siciliano

Sliced eggplant sautéed in a garlic white wine sauce with a touch of marinara, basil and chopped tomatoes. ~ 11.5

Meat Lasagna

Layers of meat, cheese, our traditional marinara sauce and pasta make this a deliciously familiar dish. ~ 14.5

Rigatoni al Forno

Rigatoni tossed with fresh ricotta cheese and our classic sauce and then baked. ~ 12.5

Melanzane alla Parmigiana

Lightly battered eggplant layered with fresh mozzarella and our tomato basil sauce and then baked to perfection, served with pasta. ~ 14

SIDES

Tutti Tuscan Fries

Bistro style fries. ~ 2.5

Broccoli Rabe

Sautéed with extra virgin olive oil and garlic. ~ 6

Sautéed Spinach

Sautéed with extra virgin olive oil and garlic. ~ 5

Very Veggies

Seasonal vegetables sautéed or grilled. ~ 5

CHILDREN'S MENU

Penne with Butter and

Parmesan Cheese ~ 7

Fettuccine Alfredo ~ 7

Personal Cheese Pizza ~ 7

Mozzarelline Fritte ~ 7

Chicken Fingers with

Tutti Tuscan Fries ~ 7

Chicken Parmigiana ~ 7

Veal Parmigiana ~ 7

Spaghetti & Meatballs ~ 7

BEVERAGES

Complimentary refills for soft drinks, teas and coffees.

Coke, Diet Coke,

Sprite, Root Beer ~ 2

Iced Tea & Hot Tea ~ 2

Apple Juice, Orange Juice ~ 2.5

Pink Lemonade ~ 2

Coffee ~ 2

Espresso ~ 2.75

Cappuccino ~ 3.75

Caffe Latte, Caffe Mocha ~ 3.75

Sparkling Mineral Water Bottled Water

Water is available in full liter.

DESSERTS

Please ask your server about our fresh selection of desserts.

*We use our own Extra Virgin Olive Oil in many of our dishes on our menu.
It is imported from Italy and available for sale.*