

Happy Valentine's Day from all of us at Tutti Toscani!

Soup

Chicken Orzo - 5
Shrimp Bisque - 6.5



Appetizers

Mixed Mushrooms - 14.5

Sautéed with roasted garlic, sun-dried tomatoes, and jumbo lump crabmeat, topped with crostini

Burrata Cheese - 16

Layered with prosciutto, roasted peppers, sliced tomatoes, and baby arugula, finished with a parsley pesto

Fried Eggplant - 12.5

Topped with fresh mozzarella and served in a pomodoro sauce

Long Hots - 13

Stuffed with prosciutto, provolone, pan-roasted garlic olive oil, baby spinach, cherry tomatoes and balsamic reduction

Brussels Sprouts - 13.5

Roasted with bacon

Fried Zucchini - 10

Battered and lightly fried, marinara

Salads

Petite Tutti - 3.5

Baby field greens tossed in a white balsamic vinaigrette with plum tomatoes, red onions & black olives

Petite Caesar - 3.5

Our version of the classic, crisp Romaine lettuce with homemade croutons in a tart & tangy dressing

Mussels - 14.5

PEI mussels in a spicy plum tomato sauce with hot sausage, topped with crostini

Clams Casino - 13

Top neck clams on the half shell, stuffed with breadcrumbs, onions and peppers, topped with bacon, served in pomodoro sauce

Fried Calamari (Two Preparations) - 13.5

Traditional: Lightly fried, served with our Tuscan marinara sauce *or*

Spicy: Lightly fried, tossed in a chili garlic sauce with EVOO, lemon juice & parsley

Antipasto - 11.5

Gourmet Italian meats, cheeses, grilled eggplant, artichokes, roasted peppers, tomatoes, olives, bruschetta

Petite Gorgonzola - 4.5

Baby field greens with candied walnuts & gorgonzola cheese, served with raspberry vinaigrette

Petite Arugula Fresca - 4.5

Fresh arugula tossed with fresh squeezed lemon & EVOO, topped with shaved parmigiano cheese, tomatoes and olives

Entrées

Seven Fishes - 38

Fresh catch of the day, pan-seared with scallops, little neck clams, mussels, jumbo lump crabmeat over linguine pasta

Pan-Seared Jumbo Lump Crabcakes - 29.5

Served with sautéed spinach and mashed potatoes in a brandy sun-dried tomato cream sauce

Sautéed Trio - 30

Chicken, shrimp, and jumbo lump crabmeat with sun-dried tomatoes, fresh tomatoes and broccoli, served over stuffed cheese rigatoni

Chicken or Veal Parmigiana - Chicken 22, Veal 24

Over capellini

Eggplant Rollatini - 22.5

Rolled with mixed cheeses, in pomodoro sauce served over spinach ravioli

Lobster Ravioli - 29

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

Chicken or Veal Viareggio - Chicken 23.5, Veal 25.5

Asparagus, jumbo lump crabmeat, lemon, mozzarella, potatoes, fresh grilled vegetables

Shrimp and Crabmeat Positano - 32

Sautéed in a garlic white wine sauce with chopped tomatoes and a touch of marinara, served over capellini

Grilled Jumbo Shrimp - 28

Served over asparagus risotto, topped with arugula

Grilled Salmon - 29

Served over mashed potatoes and sautéed spinach, topped with a fresh tomato salsa

Verde Trio - 30

Scallops, shrimp, and jumbo lump crabmeat sautéed with tomatoes in garlic, white wine and field greens, over pappardelle

Stuffed Pork Chop - 31.5

Stuffed with fresh prosciutto, crabmeat and provolone cheese, served over mushroom risotto in a brandy mushroom demi-glace

Chicken Portofino - 30

Grilled chicken layered with thinly sliced tomatoes, roasted peppers, prosciutto, and buffalo mozzarella, served over roasted garlic & chive mashed potatoes and sautéed spinach, drizzled with a balsamic reduction

Pork Osso Buco - 35

Over mushroom risotto

Chef's Special Creations

Risotto of the Day - Market Price
Fish of the Day - Market Price



Bambini

Personal Cheese Pizza - 8 | Chicken Fingers with Tutti Tuscan Fries - 8 | Chicken Parmigiana - 8 | Ravioli - 8 |
Penne with Butter & Parmesan Cheese - 8

Desserts

Homemade Crème Brûlée - 8
Fresh strawberries

Homemade Brownies - 8

Served warm with vanilla ice cream and fresh strawberries

