



TEL. 856 489 7373, FAX 856 489 1073

## **LUNCH MENU 'A' \$17.00\***

**CHOICE OF 1:**

***TUSCAN WHITE BEAN SOUP or  
TUSCAN WEDGE / CAESAR SALAD***

**CHOICE OF 1:**

***-PASTA POMODORO ( SPAGHETTINI, PENNE, WHOLE WHEAT)***  
*EXTRA VIRGIN OLIVE OIL, GARLIC, BASIL TOMATO SAUCE AND PARMESAN.*

***-EGGPLANT ROLLATINI***

*ROLLED EGGPLANT FILLED WITH RICOTTA & GREENS THEN TOPPED WITH A LIGHT  
TOMATO SAUCE & SERVED WITH PASTA "BLANCA".*

***-FOUR SEASON SALAD***

*MIX BABY GREENS WITH RED GRAPES, PEAR, DRIED CRANBERRIES, CORN,  
PINE NUTS & TUSCAN GOAT TOSSED WITH A SHALLOT-SHERRY VINAIGRETTE.*

***-WOOD FIRED GRILLED CHICKEN***

*CHICKEN BREAST MARINATED WITH GRILLED ASPARAGUS & MASHED POTATO.*

***-COFFEE/TEA/ICE TEA/SODA***

**\* Tax & gratuity not included**



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## **LUNCH MENU 'B' \$19.00\***

**CHOICE OF 1:**

***TUSCAN WHITE BEAN SOUP or  
TUSCAN WEDGE / CAESAR SALAD***

***•SPAGHETTINI POMODORINI***

EXTRA VIRGIN OLIVE OIL, GARLIC, BASIL TOMATO SAUCE AND PARMESAN.

***•RAVIOLI DI MAMMA***

HOMEMADE CHEESE RAVIOLI IN A BUTTER, SAGE & PARMIGLIANO REGGLANO.

***•CHICKEN PARMIGIANA***

IN A LIGHT FRESH TOMATO SAUCE & FRESH MOZZARELLA SERVED WITH BAKED PASTA BLANCA.

***•HERB CRUSTED GRILLED TILAPIA***

WITH LEMON VINEGRETTE, RISOTTO CAKE & GRILLED ASPARAGUS.

***•COFFEE/TEA/ICE TEA/SODA***

\* **Tax & gratuity not included**



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## LUNCH MENU 'C' \$22.00\*

CHOICE OF 1:

*TUSCAN WHITE BEAN SOUP or  
TUSCAN WEDGE / CAESAR SALAD*

-CHOICE OF 1 ENTRÉE:

***-MACCHERONI AL FORNO***

*ARTISAN PASTA TUBES TOSSED WITH A CLASSIC TUSCAN MEAT SAUCE &  
BAKED FRESH MOZZARELLA, RICOTTA & BESCIAMELLA.*

***-HOMEMADE POTATO GNOCCHI***

*SERVED WITH GORGONZOLA CREMA & TOASTED WALNUTS.*

***-CHICKEN OR VEAL MARSALA***

*SAUTEED IN AGED MARSALA WINE & WILD FOREST MUSHROOMS SERVED OVER SPAGHETTINI.*

***-HERB CRUSTED SALMON***

*GRILLED WITH LEMON VINAIGRETTE, RISOTTO CAKE & GRILLED ASPARAGUS.*

***-COFFEE/TEA/ICE TEA/SODA***

*\* Tax & gratuity not included*



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## LUNCH MENU 'D' \$26.50\*

- ***PLATERS OF GRILLED VEGETABLES & ASSORTED CHEESES***

***CHOICE OF 1:***

- ***TUSCAN WHITE BEAN SOUP or TUSCAN WEDGE/ CAESAR SALAD***
- ***PENNE VODKA or MARINARA SAUCE***

***CHOICE OF 1:***

***-CHICKEN "INVOLTINI" FLORENTINE***

BREAST OF ORGANIC CHICKEN ROLLED WITH FOUR CHEESES, BABY SPINACH & ITALIAN HERBS IN A LIGHT MARINARA SAUCE WITH WHIPPED PARMASAN MASHED POTATO & GRILLED ASPARAGUS.

***-TUSCAN KEBOB***

FILET MIGNON TIPS, JUMBO SHRIMP & MARINATED CHICKEN BREAST WITH SUMMER VEGETABLES GRILLED ON A SKEWER AND SERVED W/ RISSOTO CAKE.

***-VEAL or CHICKEN PARMIGIANA***

IN A LIGHT TOMATO SAUCE & FRESH MOZZARELLA SERVED WITH BAKED PASTA BLANCA.

***-CEDAR PLANK SALMON***

HERB-CRUSTED WITH POTATO FONTINA TORTA & GRILLED ASPARAGUS.

***-COFFEE/TEA/ICE TEA/SODA***

***\* Tax & gratuity not included***



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## TOSCANA BANQUET EXTRAS

THE FOLLOWING CAN BE ADDED ON ANY OF OUR BANQUET MENUS:

### APPETIZERS:

- **BRUSCHETTA**..... **\$1.95 P/P**
- **ANTIPASTO MISTO** ELEGANT COMBINATION OF MOZZARELLA CAPRESE, CALAMARI FRITTI, BRUSCHETTA RUSTICA, & STUFFED MUSHROOMS SERVED FAMILY STYLE PLATTERS..... **\$4.95 P/P**
- **SALUMERIA SAMPLER** A SAMPLING OF TUSCAN CURED MEATS & CHEESES WITH, ARTICHOKE & ROASTED PEPPERS ..... **\$5.95 P/P**
- ADD **WARM CRAB CHEESECAKE** FAMILY STYLE..... **\$4.75 P/P**

### DESSERTS:

- **ITALIAN GELATO VANILLA, CHOCOLATE OR LEMON**.....**\$1.95 P/P**
- **STRAWBERRY ZABAGLIONE**..... **\$3.50 P/P**
- **PANNA COTTA**.....**\$3.50 P/P**
- **TIRAMISU**..... **\$3.75 P/P**
- **ANY DESSERT OFF OF OUR TRAY**..... **\$3.95 P/P**
- **CUTTING, SERVICE, CLEANING FEE**.....**\$1.00 P/P**



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## **LUNCH MENU \$27.50**

**(FOUR COURSES)**

**•ANTIPASTO MISTO** SERVED FAMILY STYLE INCLUDING  
CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE

**CHOICE OF 1:**

***TUSCAN WHITE BEAN SOUP or  
TUSCAN WEDGE / CAESAR SALAD***

▪ **CHOICE OF 1 ENTRÉE:**

**-CHICKEN OR VEAL MARSALA**

**- SEAFOOD CRESPELLE**

**- TUSCAN BBQ KEBAB**

**-HERB CRUSTED GRILLED TILAPIA**

**-CHICKEN “INVOLTINI” FLORENTINE** – ROASTED CHICKEN  
BREAST FILLED WITH FRESH RICOTTA, TUSCAN CHEESES & BABY SPINACH IN A  
LEMON HERB WHITE WINE SAUCE.

▪ **DESSERT**

**TUSCAN CREAM CUSTARD  
FRESH STRAWBERRIES WITH ZABAION SAUCE  
ICE CREAM**

▪ **COFFEE/TEA/SODA**

*Tax & gratuity not included*



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## LUNCH MENU \$28.50

(FOUR COURSES)

- **ANTIPASTO MISTO** ELEGANT COMBINATION OF MOZZARELLA CAPRESE, CALAMARI FRITTI, BRUSCHETTA RUSTICA, & STUFFED MUSHROOMS SERVED FAMILY STYLE PLATTERS.

- **TUSCAN WHITE BEAN SOUP** or  
**TUSCAN WEDGE/ CAESAR SALAD**

- **CHOICE OF 1 ENTRÉE:**

-CHICKEN OR VEAL MARSALA

- SEAFOOD CRESPELLE

- TUSCAN BBQ KEBAB

-HERB CRUSTED GRILLED SALMON

-**CHICKEN “INVOLTINI” FLORENTINE** – ROASTED CHICKEN BREAST FILLED WITH FRESH RICOTTA, TUSCAN CHEESES & BABY SPINACH IN A LEMON HERB WHITE WINE SAUCE.

- **DESSERT**

TUSCAN CREAM CUSTARD  
FRESH STRAWBERRIES WITH ZABAION SAUCE  
ICE CREAM

- **COFFEE/TEA/SODA**

*Tax & gratuity not included*



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## **DINNER BANQUET MENU \$31.00\***

*INCLUDES ALL OF THE FOLLOWING:*

### **•ANTIPASTO MISTO**

*APPETIZERS SERVED FAMILY STYLE INCLUDING:  
CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.*

### **TUSCAN WEDGE SALAD**

*CHILLED WEDGE OF ICEBERG LETTUCE, VINE RIPENED TOMATO & CRISPY BACON  
WITH YOUR CHOICE OF BLUE CHEESE OR BALSAMIC VINAIGRETTE DRESSING.*

*REFRESHING OF PALATE WITH TUSCAN SHERBERT*

### **•Main Course Select 1:**

#### **SEAFOOD CRESPELLE**

*FRESH HOMEMADE CREPES ROLLED WITH RICOTTA, SHRIMP SCALLOPS, CRAB &  
THEN BAKED IN A LIGHT PARMESAN BESCIAPELLA TOMATO CRUST.*

#### **CHICKEN or VEAL PARMIGIANA**

*IN A LIGHT FRESH TOMATO SAUCE, FRESH MOZZARELLA SERVED WITH PASTA "BIANCA".*

#### **HERB CRUSTED GRILLED TILAPIA**

*IN A WHITE WINE LEMON SAUCE SERVED WITH RISOTTO CAKE & GRILLED ASPARAGUS.*

### **•Dessert Course Select 1:**

*TUSCAN CREAM CUSTARD  
FRESH STRAWBERRIES WITH ZABAION SAUCE  
HOMEMADE CHOCOLATE MOUSSE  
ICE CREAM*

**▪ COFFEE/TEA/ ICE TEA /SODA**

*\*Not included tax & gratuity  
Not Available on Fri. & Sat.*



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## **DINNER BANQUET MENU \$34.00\***

*INCLUDES ALL OF THE FOLLOWING:*

### **-ANTIPASTO MISTO**

*APPETIZERS SERVED FAMILY STYLE INCLUDING:*

*CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.*

### **TUSCAN WEDGE SALAD**

*CHILLED WEDGE OF ICEBERG LETTUCE, VINE RIPENED TOMATO & CRISPY BACON  
WITH YOUR CHOICE OF BLUE CHEESE OR BALSAMIC VINAIGRETTE DRESSING.*

*REFRESHING OF PALATE WITH TUSCAN SHERBERT*

### **-Main Course Select 1:**

#### **CHICKEN OR VEAL PICCATA SPECIALE**

*VEAL MEDALLION OR TENDER BREAST OF CHICKEN SAUTEED WITH ROASTED TOMATOES  
& WILD MUSHROOMS IN A TUSCAN WINE SAUCE SERVED OVER PASTA.*

#### **CEDAR PLANK SALMON**

*HERB-CRUSTED SALMON SERVED WITH PATATO FONTINA TORTA & GRILLED ASPARAGUS.*

#### **STEAK ALLA FIORENTINA**

*IN A RED WINE REDUCTION SERVED WITH ROASTED POTATO & GRILLED ASPARAGUS.*

### **-Dessert Course Select 1:**

*TUSCAN CREAM CUSTARD  
FRESH STRAWBERRIES WITH ZABAION SAUCE  
HOMEMADE CHOCOLATE MOUSSE  
ICE CREAM*

▪ *COFFEE/TEA/ ICE TEA /SODA*

*\*Not included tax & gratuity  
Not Available on Fri. & Sat.*



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## **DINNER BANQUET MENU \$38.00\***

*INCLUDES ALL OF THE FOLLOWING:*

### **• ANTIPASTO MISTO**

*APPETIZERS SERVED FAMILY STYLE INCLUDING:  
CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.*

### **TUSCAN WEDGE SALAD**

*CHILLED WEDGE OF ICEBERG LETTUCE, VINE RIPENED TOMATO & CRISPY BACON  
WITH YOUR CHOICE OF BLUE CHEESE DRESSING OR BALSAMIC VINAIGRETTE.*

*REFRESHING OF PALATE WITH TUSCAN SHERBERT*

### **•Main Course Select 1:**

#### **YELLOW FIN TUNA**

*SUSHI GRADE TUNA TOPPED WITH OUR HOMEMADE TOMATO-GARLIC FINISH.*

#### **CRAB CRUSTED TILAPIA**

*JUMBO LUMP CRABMEAT-CRUSTED TILAPIA FINISHED WITH A WHITE WINE CHIVE-BUTTER SAUCE.*

#### **VEAL OR CHICKEN TOSCANA**

*VEAL OR CHICKEN SAUTEED IN A BUTTER "VERNACCIA" WINE WITH FRESH ARTICHOKE,  
WOOD-FIRED TOMATOES, TUSCAN PECORINO & MEDITERRANEAN JUMBO SHRIMP  
WITH FINE HERBS SERVED OVER SPAGHETTINI.*

#### **TUSCAN KEBOB**

*FILET MIGNON TIPS, JUMBO SHRIMP & MARINATED CHICKEN  
WITH SUMMER VEGETABLES GRILLED ON A SKEWER.*

### **•Dessert Course Select 1:**

*TUSCAN CREAM CUSTARD  
FRESH STRAWBERRIES WITH ZABAION SAUCE  
HOMEMADE CHOCOLATE MOUSSE  
ICE CREAM*

**▪ COFFEE/TEA/ ICE TEA /SODA**

*\*Not included tax & gratuity*



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## **DINNER BANQUET MENU \$42.00\***

*INCLUDES ALL OF THE FOLLOWING:*

### **-ANTIPASTO MISTO**

*APPETIZERS SERVED FAMILY STYLE INCLUDING:*

*CALAMARI, BRUSCHETTA, STUFFED MUSHROOMS & MOZZARELLA CAPRESE.*

### **TUSCAN WEDGE SALAD**

*CHILLED WEDGE OF ICEBERG LETTUCE, VINE RIPENED TOMATO & CRISPY BACON  
WITH YOUR CHOICE OF BLUE CHEESE DRESSING OR BALSAMIC VINAIGRETTE.*

*REFRESHING OF PALATE WITH TUSCAN SHERBERT*

### **-Main Course Select 1**

#### ***SCAMPI RAPINI***

*JUMBO SHRIMP, JUMBO LUMP CRABMEAT, BROCCOLI RABE & OVEN ROASTED TOMATO  
IN A GARLIC & OIL WHITE WINE CLAM SAUCE, SERVED OVER SPAGHETTI.*

#### ***TILAPIA & SCALLOP OSSOBUOCO***

*JERSEY DIVER SCALLOP WRAPPED WITH ROASTED PEPPER AND TILAPIA  
OVER CHAMPAGNE CREAM, LEEK & SHRIMP RISOTTO.*

#### ***FRESH BRANZINO FILET***

*PANSEARED MEDITERRANEAN SEA BASS WITH AQUA PAZZA "CRAZY WATER" SAUCE,  
ROASTED POTATOES & GRILLED ASPARAGUS.*

#### ***PEPPER CRUSTED FILET***

*8 OZ. FILET MIGNON IN A COGNAC MUSTARD CREAM REDUCTION, GRILLED  
PORTOBELLO MUSHROOMS, SERVED WITH PATATO-FONTINA TORTA.*

#### ***SICILIAN DUCK***

*CRISPY HALF DUCK ACCOMPANIED BY A BAKED SWEET PATATO*

### **-Dessert Course Select 1:**

*TUSCAN CREAM CUSTARD  
FRESH STRAWBERRIES WITH ZABAION SAUCE  
HOMEMADE CHOCOLATE MOUSSE  
ICE CREAM*

**▪ COFFEE/TEA/ ICE TEA /SODA**

*\* Not included tax & gratuity*