



TOSCANINI

Antipasti

Artichoke Oreganata Jumbo Artichoke Topped with Seasoned Breadcrumbs in a Lemon, White Wine & Garlic Sauce	\$12.95	Mozzarella di Bufala Fritta Lightly Pan-fried Bufala Mozzarella Wrapped in Prosciutto Served in a Light Lemon White Wine Sauce	\$13.95
Tomato Milanese Breaded Tomato Topped with Gorgonzola in Lemon & White Wine	\$10.95	Clams Oreganata Baked Little Neck Clams with Seasoned Breadcrumbs	\$13.95
Cold Antipasto Rustico Assorted Fresh Grilled Vegetables and Fresh Mozzarella	\$14.95	Mussels Pesto Marinara Fresh Mussels in a light Pesto & Marinara Sauce	\$13.95
Fried Calamari Served with Marinara Dipping Sauce	\$13.95	Clams Posillipo Plum Tomato, Garlic & Basil	\$15.95
Bufala Mozzarella Burrata & Tomato Stuffed with Fresh Ricotta	\$13.95	Portobello & Gorgonzola In a Balsamic Reduction	\$12.95
Prosciutto & Melon Prosciutto di Parma and Fresh Canteloupe	\$11.95	Jumbo Shrimp Cocktail Chilled Colossal Shrimp with Cocktail Sauce	\$14.95
Fried Zucchini Sticks	\$9.95	Grilled Sausage & Broccoli Rabe	\$12.95

Soups

Minestra con Tortellini Fresh Vegetables and Meat Tortellini	\$7.95	Tuscan Cabbage & Bean Soup White Beans & Fresh Cabbage	\$8.95
Stracciatella Romana Eggdrop, Spinach, Chicken Broth and Basil	\$7.95	Pasta e Fagioli	\$7.95

Salads for 1 / for 2

Freddy's Salad Chopped Tomatoes, Onions & Feta Cheese	\$8/\$16	Red Leaf Salad Pears, Walnuts, and Shavings of Gorgonzola Served in a House Dressing	\$8/\$16
Toscanini Salad Mixed Field Green Salad Topped with Gorgonzola and Dried Cranberries	\$8/\$16	Ortolano Salad Romaine Lettuce, Plum Tomatoes, Roasted Peppers, Olives and Cucumbers	\$8/\$16
Caesar Salad	\$8/\$16	Insalata Imperatore Arugala, Endive, Diced Tomatoes and Gorgonzola Cheese	\$8/\$16

Pasta

Most pastas are also available as whole wheat or gluten free

Linguini Toscana Linguini with Calamari Served in a Tomato-Garlic-Basil Sauce	\$19.95	Linguine with Clam Sauce Little Neck Clams in Your Choice of White or Red Sauce	\$19.95
Penne Diana Penne with Chicken, Spinach & Melted Mozzarella ala Vodka	\$19.95	Spaghetti con Polpettini Spaghetti with Petite Veal and Beef Meatballs al Sugo di Pomodoro	\$19.95
Rigatoni Pesto Marinara With Jumbo Shrimp	\$26.95	Rigatoni con Pollo Oreganata Tender Chicken, Garlic, Olive Oil, Baked Al Forno with Seasoned Bread Crumbs	\$18.95
Lasagna Della Nonna Homemade Lasagna with Beef, Sausage, and Cheese	\$19.95	Gnocchi al Filetto di Pomodoro Homemade Potato Dumplings in a Plum Tomato Sauce	\$18.95
Penne Dell'Alba Broccoli & Shrimp In Garlic & Oil	\$21.95	Risotto ai Funghi Risotto in a Wild Mushroom Sauce	\$19.95
Rigatoni Bolognese Ground Veal & Beef Sauce with a Touch of Cream	\$19.95	Farfalle Florina Bowtie Pasta with ricotta, pancetta and peas al sugo	\$18.95
Farfalle Eggplant-Marinara Bowtie Pasta with Eggplant in a light Plum Tomato & Garlic Sauce	\$19.95	Rigatoni Alessia Rigatoni with Zucchini, Peppers, & Sausage in a light Tomato Sauce	\$19.95

Chicken

Chicken Sorrentino Breast of Chicken Topped with Eggplant, Peppers, Prosciutto & Melted Mozzarella in a light Brown Sauce	\$22.95	Chicken Anthony Breast of Chicken Topped with Eggplant, Roasted Peppers and Mozzarella served in a light Brown Sauce	\$22.95
Pollo Toscanini Blackened Breast of Chicken in a Piccata & Pesto Sauce	\$22.95	Chicken Pomodoro Breast of Chicken Topped with Sliced Tomatoes and Mozzarella Sauteed in a Lemon and White Wine Sauce	\$22.95
Chicken Crudaiola Lightly Breaded Chicken Cutlet Topped with Chopped Tomatoes, Arugula & Fresh Mozzarella	\$21.95	Tuscan Grill Grilled Sausage and Chicken Breast with White Beans and Fresh Tomato	\$22.95
Pollo di Stefano Grilled or Blackened Chicken Breast on a bed of Assorted Steamed Vegetables	\$20.95	Chicken Princess Breast of Chicken Topped with Asparagus & Melted Mozzarella in a Light Brown Sauce	\$22.95

All entrees come with your choice of broccoli, escarole, spinach or pasta.

Veal

Veal Crudaiola Lightly Breaded Veal Cutlet Topped with Chopped Tomatoes, Arugula & Fresh Mozzarella	\$24.95	Veal Sorrentino Veal Scalloppine Topped with Eggplant, Peppers, Prosciutto & Melted Mozzarella	\$24.95
Veal Saltimbocca Veal Scalloppine Topped with Prosciutto, Spinach & Melted Mozzarella in a light Brown Sauce	\$24.95	Veal Toscana Medallions of Veal with Eggplant, Roasted Peppers, and Melted Mozzarella, Served in a light Brown Sauce	\$24.95
Veal Romano Medallions of Veal with Chopped Tomatoes & Artichokes in a Lemon, Wine & Garlic Sauce	\$24.95	Veal Piccata Veal Scalloppine in a Lemon & Wine Sauce with Capers	\$23.95

Seafood

Salmon Crudaiola Grilled Salmon topped with Chopped Tomatoes, Arugula & Fresh Mozzarella	\$26.95	Frutti di Mare Majano Clams, Mussels, Shrimp & Calamari over Linguini or Pasta of Your Choice	\$27.95
Shrimp Marinara or Scampi Served over Your Choice of Pasta	\$26.95	Shrimp Caroline Grilled Shrimp with Asparagus in a Balsamic Reduction	\$26.95
Filet of Sole Francese	\$26.95	Red Snapper Oreganata	\$26.95

Children's Choices

Chicken Fingers with French Fries	\$8.95	Cheese Ravioli Al Sugo di Pomodoro	\$16.95
Pizza Margherita	\$16.95	Chicken Parmigiana	\$16.95

House Wines by the Glass

Reds

Chianti
Merlot
Cabernet Sauvignon
Pinot Noir
Montepulciano d'Abruzzo

Whites

Chardonnay
Pinot Grigio
Sauvignon Blanc
White Zinfandel
Riesling

Bottled Beers

Domestic

Budweiser
Coors Light

Imported

Peroni (Italy)
Amstel Light (Holland)
Heineken (Holland)
Corona (Mexico)
Stella Artois (Belgium)

Non-Alcoholic

O'Doul's

All entrees come with your choice of broccoli, escarole, spinach or pasta.