

TUSCANA WEST
RESTAURANT WEEK
DINNER MENU
JANUARY 2011

~ Primi ~
(choice of)

Zuppe di Pesce

a delicious seafood soup of simmered clams, mussels, shrimp and a touch of saffron tomato

Insalata Tritare

a medley of chopped spinach, arugula, romaine lettuce and fresh Romano tomatoes, red onion and black olives, tossed with an aged balsamic vinagrette and sprinkled with gorgonzola cheese

Polenta ai Paisano

a bed of soft polenta topped with a special meat ragu of ground veal, homemade Italian sausage and plum tomatoes, topped with fontina cheese

~ Secondi ~
(choice of)

Linguine ai Frutti di Mare con Tartufo

fresh large tiger shrimp and lump crabmeat sauteed with truffle oil and shallots, fresh thyme and lemon zest, tossed with linguine pasta and sprinkled with black truffle

Bistecca Contadina

12oz Angus NY strip steak brushed with extra virgin olive oil and young garlic, Perfectly grilled and served with an artichoke heart, roasted bell pepper and tomato sauce, accompanied with oven-roasted potatoes

Cartoccio di Branzino con Capesante

fresh filet of rockfish baked in parchment paper with sea scallops, fresh lemon juice and extra virgin olive oil, served with a side of sauteed forest mushrooms and potato souffle

Ravioli di Aragosta con Salsa Champagne

hand-rolled ravioli stuffed with fresh lobster meat and chives in a light champagne cream sauce

~ Il Dolci ~

Gelati al Bacio con Biscotti

homemade chocolate and hazelnut gelato served with fresh biscotti and a touch of raspberry chocolate sauce

\$35.11 per person,
not including tax and gratuity

