

Insalate

CAESAR SALAD traditional Caesar salad for TWO prepared table side	\$14
LA CESARINA COL PEPE romaine salad with asparagus dressing	\$8
LA MISTA ITALIANA DI VERDURE mixed green salad with house vinaigrette	\$8

Le Zuppe

PASTA E FAGIOLI classic Tuscan cannellini bean soup with home made lacerini	\$11
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MY FAMILY RECIPE

ZUPPA COTTA - ONE OF MY BEST RECIPES cannellini, seasonal vegetables & porcini mushrooms with truffle oil & fischiotti	\$15
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MONALISA JACOMONI Barbara's special soup, puréed asparagus, potatoes and sautéed zucchini	\$9
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Le Paste della Casa

	<i>Half Order</i>	<i>Full Order</i>
RIGATONI AL SUGO rigatoni in Valter's mothers' specialty porcini & meat sauce		\$21
SPAGHETTI CARBONARA spaghetti with pancetta in egg, cream & parmesan sauce		\$21
PENNE ARABBIATA penne in spicy tomato sauce	\$13	\$16
FARFALLE PAPALINA bow ties in creamed ham & pea sauce	\$13	\$16
LINGUINE CRUDAIOLA linguine with cherry tomatoes, basil & garlic	\$13	\$16
SPAGHETTI ALLE VONGOLE IN BIANCO spaghetti served with baby clams in a white wine sauce		\$28

Secondi Piatti

RULLATINA DI POLLO SALTIMBOCCA chicken breast roulladine with prosciutto, fontina & spinach in a zesty tomato sauce	\$16	\$20
SALMONE CON SPINACI AL POMODORO salmon filet with tomato sauce & spinach	\$19	\$22
PICCATA DI POLLO AL LIMONE butterflied chicken breast with artichokes, capers & mushrooms in white wine sauce	\$16	\$20
MEDAGLIONI DI MAIALE AL PEPE VERDE medallions of pork tenderloin in green pepper sauce	\$19	\$22

HOUSE SPECIALITY

SCALOPPINE DI POLLO AI FUNGHI MISTI scaloppine of chicken breast with seasonal mix of hand selected mushrooms	\$19	\$22
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SCALOPPINE DI VITELLO AL LIMONE CON CAPPERI veal scaloppine with lemon & caper berry sauce		\$23
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SALMONE ALLA MOSTARDA salmon with mustard cognac sauce		\$26
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HOUSE SPECIALITY

SCALOPPINE DI ANATRA DELLA CASA duck breast scaloppine served with duck sausage & pâté in our house sauce		\$42
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FROM
Monte San Savino

VERY WELL RECOMMENDED BY ME ...

PASTA AL FORNO	\$34
our homemade lasagna made with my mother's home made meat sauce	
PIZZA CARNE	\$32
butterflied bone-in pork chop, pan-fried served with fresh tomato sauce, mozzarella & basil	
CHIORBA DI FILETTO DI BUE	\$43
head of beef tenderloin served with porcini mushrooms and baked baby onions	
COSTOLICCIO DI BUE	\$38
braised short rib of certified piedmontese beef served with spinach	
TAGLERINI ALLO SCOGLIO	\$38
angel hair pasta with scallops, prawns, clams, mussels, cold water lobster meat, and baby calamari in a reduction of shrimp and tomato sauce	

Buon Appetito e Grazie 

Antipasti

VALTER RECOMMENDS...

SPINACI AL SALTO CON CALAMARETTI, GAMBERI E CAPPE SANTE \$19
sautéed spinach with grilled baby calamari, baby shrimp & scallops

Le Paste

fresh pasta made by hand each morning by our pasta chef

HOUSE SPECIALITY

TUTTA PASTA CUCINA TOSCANA \$26
sampler of our fresh handmade pasta

RAVIOLI 4 FORMAGGI CON ASPARAGI	\$24
fresh handmade ravioli with asparagus in 4 cheese cream sauce	
GNOCCHI BOSCAIOLA	\$24
fresh handmade potato dumplings in mixed mushroom cream sauce	
GNOCCHI PROVINCIALE	\$24
fresh handmade potato dumplings in tomato and pesto sauce	

Risotti

RISOTTO DEL GIORNO AQ
risotto of the day - allow twenty minutes for preparation

Secondi Piatti

CLASSIC DISH FROM VALTER'S FAMILY RESTAURANT IN TUSCANY

POLLO DELLA CASA \$23
breast of chicken marinated in sage, rosemary, garlic & lemon zest, sautéed with caper berries, lemon juice & oyster mushrooms with risotto in a lemon butter sauce

SCALOPPINE DI VITELLO BOSCAIOLA \$26
veal scaloppine served with a ragout of wild porcini mushrooms

14 OCT 2011

CUCINA  TOSCANA

T U S C A N T R A T T O R I A