TAYLOR ST. **Tuscany** ESTD. 1990

ANTIPASTI

[*additional table-side roasted garlic, olive oil and cheese:* +3.00]

BRUSCHETTA 16
fresh mozzarella, roma tomatoes, basil, evoo,
balsamic drizzle, crusty bread

CALAMARI FRITTI 24
house cocktail sauce, lemon garlic aïoli

CARPACCIO *di* MANZO* 20
arugula salad, shaved parmigiano, lemon dressing

BURRATA *e* PROSCIUTTO 22
burrata cheese, roasted beets, prosciutto,
pistachios, crostini, balsamic glaze

VONGOLE GRATINATE 20
baked clams with garlic, fresh parsley,
seasoned breadcrumbs, pinot grigio reduction

ANTIPASTO (FOR TWO) 26
prosciutto, speck, salami, mortadella, grana parmigiano,
olives, 'mauro provisions' honey g pepper relish

WAGYU MEATBALLS 23
tomato garlic leek confit, parmigiano

POLPI 25
spicy grilled octopus, tri-colored salad, balsamic vinaigrette

CAPRESE 19
vine ripe tomato, fresh mozzarella, basil, evoo,
balsamic, pesto

SALSICCIA *e* PEPERONI 26
italian sausage, roasted bell peppers, onions, tomato sauce

PIZZE

from our wood-burning oven

MARGHERITA 20
mozzarella, basil chiffonade, evoo

REGINA 21
tuscan sausage, toasted pepper, mushroom, mozzarella

PEPERONI 21
spicy soppressata, mozzarella, tomato sauce

INSALATE E ZUPPE

MINESTRONE 11
hearty vegetable soup

INSALATA *della* CASA 13
romaine lettuce, cucumber, tomatoes, carrots, radicchio,
house vinaigrette, homemade croutons

INSALATA PERA 16
arugula, pickled red onions, gorgonzola, candied walnuts,
dates, balsamic vinaigrette

CESARE 16
romaine hearts, shaved parmigiano, house croutons

TOSCANA 16
mixed greens, provolone, hearts of palm, chick peas,
sun-dried tomatoes, olives, blue cheese vinaigrette

[*add:* chicken: +8.00 | salmon*: +9.00
sausage: +6.00 | shrimp: +8.00 *each*]

PASTE

RAVIOLINI PERA 27
roasted pear, parmigiano, toasted nuts, sun-dried tomatoes,
mascarpone cream

RAVIOLACCI TOSCANI 29
homemade ravioli filled with short ribs, parmigiano, fontina,
mushroom cream

SPAGHETTINI *di* MARE 34
calamari, mussels, clams, shrimp, marinara, toasted garlic, herbs

TAGLIATELLE BOLOGNESE 26
tagliatelle ribbon pasta, slow-simmered bolognese meat sauce

GNOCCHI POMODORO 27
homemade gnocchi, tomato sauce, fresh mozzarella, evoo

TORTELLINI *ai* FORMAGGI 27
tri-color cheese tortellini, brown butter sage,
roasted pine nuts, shaved parmigiano

LINGUINE *con* SCAMPI 34
jumbo shrimp, spicy marinara, touch of cream

RED WINE FETTUCCINE 26
red wine infused fettuccine, wild mushrooms,
garlic, shallots, evoo, sherry wine reduction, parmigiano

ORECCHIETTE *con* SALSICCIA 27
sausage, spinaci, sundried tomatoes sautéed in garlic and olive oil,
pecorino romano cheese

MEZZALUNA CIPRIANI 27
half moon cheese ravioli in a cream & brandy tomato sauce with basil

[*add:* chicken: +8.00 | salmon*: +9.00 | sausage: +6.00 | shrimp: +8.00 *each*]

SECONDI

POLLO TOSCANO ARROSTITO 36
whole wood-fired rotisserie chicken, roasted potatoes,
garlic herb white wine reduction

HALF CHICKEN 27

POLLO PARMIGIANA 33
tomato sauce, mozzarella, parmigiano, served with a
side of rotini pasta in tomato basil sauce

CEDAR PLANK SCOTTISH SALMON* 36
lemon, evoo, cherry tomatoes, olives, onions, green beans

MELANZANE *alla* PARMIGIANA 28
fried battered eggplant, tomato sauce, parmesan cheese,
fresh mozzarella, herb fettuccine

FILETTO VINO ROSSO* 49
grilled filet, roasted potatoes, spinach, barolo reduction, *(cooked to order)*

THE GUS *and* TED 33
lemon-dijon marinated, breaded, and pan-fried chicken
with a white wine reduction, parsley, pickled red onions,
'mauro provisions' giardiniera, and fingerling potatoes

Created by Chicagoan and Food Network Chef, Jeff Mauro, in honor of his late father Gus and his friend and Tuscany regular Ted Mazola

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POLLO SCALOPPINI 33 | **VITELLA SCALOPPINI*** 38

select preparation below:

PICCATA lemon, white wine, capers, fettuccine with lemon thyme sauce
MARSALA marsala wine sauce, mushrooms, rotini pasta with tomato sauce
VESUVIO olive oil, garlic, white wine, roasted potatoes
MILANESE breaded, arugula, fresh tomato, shaved parmigiano

VERDURE

SAUTÉED SPINACI 13
evoo, garlic

ROASTED POTATOES 12
rosemary, sage, garlic, evoo

BROCCOLI AGLIO *e* OLIO 13
garlic and oil

— please alert staff of any allergies or dietary restrictions —

*these items may contain raw or undercooked ingredients | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

WINE

CHAMPAGNE & SPARKLING

PROSECCO DOC | **le pianure**, *friuli-venezia giulia, italy* (split) 12 |

PROSECCO DOC | **candoni**, *veneto, italy* | 42

BRUT CHAMPAGNE | **veuve clicquot** 'yellow label', *reims, champagne, france* | 160

SPARKLING ROSÉ | **hampton water** 'bubbly' *languedoc, france* 16 | 64

ROSÉ

STILL ROSÉ | **hampton water**, *languedoc AOP, france* 15 | 60

ITALIAN WHITES

CHARDONNAY | **mezzacorona**, *trentino DOC, italy* 12 | 48

MOSCATO | **filipetti**, *piemonte, italy* 12 | 48

BIANCO DI TORGIANO DOC | **lungarotti** 'torre di giano', *umbria, italy* 13 | 52

PINOT GRIGIO | **ruffino** 'aqua di venus', *friuli DOC, friuli-venezia giulia, italy* 13 | 52

OTHER WHITES

RIESLING | **j. lohr** 'bay mist', *arroyo seco, monterey county, california* 12 | 48

SAUVIGNON BLANC | **rodney strong**, *sonoma county, california* 12 | 48

SAUVIGNON BLANC | **kim crawford**, *marlborough, new zealand* 14 | 56

CHARDONNAY | **sonoma-cutrer** 'russian river ranches', *sonoma county, california* 15 | 60

ITALIAN REDS

PINOT NOIR | **candoni**, *lombardy, italy* 12 | 48

CHIANTI CLASSICO DOCG | **podere elisa**, *tuscany, italy* 12 | 48

CHIANTI CLASSICO RISERVA DOCG | **ruffino** 'riserva ducale', *tuscany, italy* 16 | 64

RED BLEND | **domìni veneti** 'appassimento', *rosso veneto igt, veneto, italy* 13 | 52

MERLOT | **le pianure**, *friuli-venezia giulia, italy* 14 | 56

OTHER REDS

PINOT NOIR | **rodney strong**, *russian river valley, sonoma county, california* 14 | 56

ROSSO DI TORGIANO DOC | **lungarotti** 'rubesco', *umbria, italy* 12 | 48

RED BLEND | **ferrari-carano** 'siena', *sonoma county, california* 15 | 60

RED BLEND | **the prisoner wine co.** 'the prisoner', *napa valley, california* 24| 96

CABERNET SAUVIGNON | **pyramid scheme**, *california* 14 | 56

CABERNET SAUVIGNON | **franciscan estate**, *napa valley, california* 17 | 68

RESERVE SELECTIONS/BY THE BOTTLE

PINOT GRIGIO | **santa margherita**, *valdadige DOC, trentino-alto adige, italy* 56

CHARDONNAY | **castiglion del bosco**, *toscana IGT, tuscany, italy* 65

CHIANTI CLASSICO GRAN SELEZIONE DOCG | **ruffino** 'riserva ducale oro', *tuscany, italy* 100

MERLOT | **duckhorn vineyards**, *napa valley, california* 112

SUPER TUSCAN | **ruffino** 'modus', *toscana IGT, tuscany, italy* 63

SUPER TUSCAN | **antinori** 'tignanello', *toscana IGT, tuscany, italy* 275

CABERNET SAUVIGNON | **grgich hills**, *napa valley, california* 100

CABERNET SAUVIGNON | **jordan**, *alexander valley, california* 120

CABERNET SAUVIGNON | **caymus**, *napa valley, california* 170

BAROLO | **san silvestro** 'patres', *piemonte, italy* 84

BAROLO | **renato ratti** 'marcenasco', *piemonte, italy* 115

COCKTAILS

POMEGRANATE COSMO 15
absolut vodka, pama pomegranate, cranberry juice

TITO'S COOLER 15
tito's vodka, lemon juice, mint

STEFANI BASIL LIME MARGARITA 15
mijenta blanco tequila, lime juice, basil, orange liqueur

ESPRESSO MARTINI 15
sneaky fox vodka, bellissimo liquore al caffè, freshly brewed espresso

OLD FASHIONED 15
maker's mark bourbon, angostura bitters, amarena cherry

APEROL SPRITZ 15
aperol, prosecco, soda water, orange slice

BEER

DOMESTIC 7
miller lite
coors light
bud light

IMPORTED 8
guinness
peroni
stella artois
corona

CRAFT 9
lagunitas IPA
goose island matilda
allagash white ale

DOLCI

TIRAMISU 13
espresso-rum soaked lady fingers layered with mascarpone cream, chocolate sauce

LAVA CAKE 13
served with vanilla gelato, créme anglaise

TORTA *di* FORMAGGIO 13
cheesecake with a graham cracker crust, topped with strawberry sauce

CANNOLI 11
cookie pastry with creamy ricotta, mini chocolate chips, pistachio

GELATO 11
choose from:
pistachio, vanilla, or chocolate

SINGLE SCOOP 6

FRUTTA RIPIENA 15
choose from:
coconut, pineapple, or lemon sorbet
served in its natural fruit shell

PROUDLY CELEBRATING
— 36 years —
IN LITTLE ITALY

11.19.26