BRUSCHETTA 8
roma tomatoes, basil, evoo, crusty bread

CALAMARI FRITTI 15
house cocktail sauce, lemon garlic aioli

CARPACCIO DI MANZO 15
arugula salad, shaved parmigiano, truffle oil
g

POLPI 18
spicy grilled octopus, tri-colored salad, balsamic vinaigrette
g

CAPRESE 14
vine ripe tomato, bufala mozzarella, basil, evoo, balsamic, pesto
g

RAPINE AGLIO E OLIO 8
garlic and oil
g

PATATE FRITTE AL TARTUFO 7
truffled pomme frites, herb aioli

MISTO GRIGLIA 9
squash, eggplant, peppers, red onion
g

SPINACI 8
butter, parmigiano
g

from our wood burning oven

MARGHERITA 14
mozzarella, basil chiffonade, evoo

REGINA 15
tuscan sausage, toasted pepper, mushroom, mozzarella

from our wood burning oven

MINESTRONE 8
hearty vegetable soup
g

TOSCANA 10 (for two or more | priced per person)
mixed greens, provolone, hearts of palm, chick peas, sun-dried tomatoes, olives, blue cheese vinaigrette
g

CESARE 10
romaine hearts, shaved parmigiano, house croutons

BARBE ROSE 10
roasted red beets, hazelnuts, citrus segments, frisée, goat cheese, butter lettuce, sherry vinaigrette
g

INSALATA DELLA CASA 7
iceberg lettuce, cucumber, tomatoes, carrots, house vinaigrette

G = gluten-free | please note that this is not a gluten-free environment

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

550 S MILWAUKEE AVE | WHEELING, IL 60090 | TUSCANYCHICAGO.COM | 847.465.9988