

Tuscany TO GO

WHEELING

antipasti

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 ☺

PROSCIUTTO E MOZZARELLA 18

parma prosciutto, imported bufala mozzarella, arugula salad ☺

ANTIPASTO (FOR TWO) 18

prosciutto, speck, salami, grana parmigiano, olives

POLPI 18

spicy grilled octopus, tri-colored salad, balsamic vinaigrette ☺

CAPRESE 14

vine ripe tomato, bufala mozzarella, basil, evoo, balsamic, pesto ☺

pizze *stefani's roman pizza - NEW!*

MARGHERITA 12

mozzarella, basil chiffonade, evoo

REGINA 13

tuscan sausage, toasted pepper, mushroom, mozzarella

{ our traditional tuscan pizzas are still available for delivery and carry-out, but they do not travel as well as our new stefani's roman-style pizzas. see pricing below }

MARGHERITA 14

REGINA 15

zuppe e insalata

MINISTRONE 8

hearty vegetable soup ☺

PASTA E FAGIOLI 8

puréed bean soup

TOSCANA 10 (for two or more | priced per person)

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

CUORE DI LATTUGA 11

baby lettuce, kale, celery, walnuts, crispy apple, parmigiano, tomatoes, croutons, lemon, evoo

CESARE 10

romaine hearts, shaved parmigiano, house croutons

BARBE ROSSE 10

roasted red beets, hazelnuts, citrus segments, frisée, goat cheese, butter lettuce, sherry vinaigrette ☺

INSALATA DELLA CASA 7

iceberg lettuce, cucumber, tomatoes, carrots, house vinaigrette

verdure

SPINACI 8

butter, parmigiano ☺

PATATE FRITTE AL TARTUFO 7

truffled pomme frites, herb aioli

RAPINE AGLIO E OLIO 8

garlic and oil ☺

MISTO GRIGLIA 9

squash, eggplant, peppers, red onion ☺

paste

FETTUCCINE PRIMAVERA 20 CON POLLO

fettuccine pasta tossed with grilled vegetables, grilled chicken breast, and marinara sauce

RAVIOLINI PERA 20

roasted pear, toasted nuts, sun-dried tomatoes, marscapone cream, parmigiano

RAVIOLACCI TOSCANI 19

short rib stuffed ravioli, parmigiano & sage brown butter sauce

SPAGHETTINI DI MARE 26

calamari, mussels, clams, shrimp, marinara, toasted garlic, herbs

PENNE E CAPELANTE 23

seared sea scallops, garlic, evoo, herbs, hot pepper, light tomato sauce

LINGUINE CON SCAMPI 26

shrimp, garlic, hot pepper, marinara, touch of cream

PAPPARDELLE PORCINI E SALSICCIA 22

tuscan sausage, porcini mushrooms, garlic, light parmigiano cream sauce

TAGLIATELLE BURRATA E FUNGHI 19

homemade ribbon pasta, wild mushrooms, burrata, parmigiano

GNOCCHI ALLA BOLOGNESE 18

homemade gnocchi, bolognese sauce, shaved parmigiano

secondi

POLLO MONTECARLO 25

pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach

POLLO PARMIGIANA 23

pan seared chicken breast, tomato sauce, mozzarella, parmigiano

VITELLA PICCATA 30

veal, lemon, white wine, capers, fettuccine, lemon thyme sauce

COSTOLETTA DI VITELLA 43

grilled veal chop, truffled pomme frites

POLLO ARROSTO 33

whole 3lb. chicken, baked with roasted potatoes, bell peppers, white wine garlic sauce

MELANZANE ALLA PARMIGIANA 19

tender eggplant, tomato sauce, parmigiano, fresh mozzarella, fettuccine with herbs

MAIALE ALLA MILANESE 28

pork, arugula, tomatoes, red onion, red wine vinaigrette

SALMONE GRATINATO 28

pan-seared salmon, herb breadcrumb crust, roasted fennel, blistered tomato

FILETTINI CON FUNGHI E PATATE 38

seared beef tenderloin, crispy potato and wild mushrooms, malbec reduction, toasted sage

☺ = 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