

ASSAGGI

24 Month Parmigiano Reggiano
Pecorino Tartufo
Artigiano Vino Rosso
Casatica Di Bufala

18 Month Galloni
Prosciutto di Parma
Soppresata
Calabrese
Finocchiona
Bresaola

Roasted Broccollini
Lemon Asparagus
Marinated Roasted Peppers
Roasted Onions
Truffle Honey

24 SELEZIONE FOR 3 | 30 SELEZIONE FOR 4 | 38 GRAN SELEZIONE FOR 6
SERVED WITH GIARDINIERA, PEAR MOSTARDA, BALSAMIC FIG JAM, FOCACCIA CROSTINI

CRUDO

GF **TUNA* 24**
Truffle Limoncello
Vinaigrette, Crispy Capers,
Pickled Shallot

GF **COLOSSAL SHRIMP COCKTAIL 24**
Cocktail Sauce, Lemon

GF **OYSTERS* 22 | 39**
Lemongrass Mignonette,
Horseradish, Cocktail Sauce

A5 WAGYU TARTARE* 24
Bone Marrow Vinaigrette,
Truffle, Crispy Shallot

ANTIPASTI

CARCIOFI Crispy Artichoke, Aioli, Basil Oil, Parmigiano	19
POLPETTONI Pomodoro, Burrigotta, Crispy Basil, Parmigiano	18
CALAMARI FRITTI Judith Point, Cherry Peppers, Lemon Basil Aioli	19
GF OCTOPUS Crispy Smashed Potatoes, Pancetta, Calabrian Aioli	22
GF BURRATA Arugula, Orange, Pistachio, Citrus Vinaigrette, Balsamic	19
ARANCINI Oxtail, Truffle, Parmigiano Reggiano, Demi Glace	24
CRAB CAKE Jumbo Lump Crab, Calabrian Aioli, Watercress	23
GF HEIRLOOM CARROTS Herb Ricotta, Truffle Honey, Basil Pesto	16

INSALATA

GF FENNEL & CITRUS Radicchio, Baby Gem, Goat Cheese, Orange, Grapefruit, Pistachio, Lemon Herb Vinaigrette, Parmigiano Tuile	16	CAESAR* Hearts of Romaine, Anchovy, Parmigiano, Focaccia Crouton	15
GF CAPRESE Hand Stretched Mozzarella, Vine Ripened Tomatoes, Basil, Balsamic	16	GF INSALATA MISTA Mixed Greens, Roasted Pear, Pomegranate, Walnuts, Cherry Tomatoes, Lemon Honey Vinaigrette	15

GRILLED TENDERLOIN STEAK TIPS 18, MARINATED GRILLED CHICKEN 14, HERB SHRIMP 18, GRILLED ATLANTIC SALMON 16, TAJIN DUSTED SEARED TUNA 16



PIZZE

MARGHERITA

San Marzano, Mozzarella, Basil, Olive Oil

22

PROSCIUTTO

Mozzarella, Arugula, Cherry Tomatoes, Figs, Balsamic

24

CACIO E PEPE

Mozzarella, Fontina, Pecorino, Parmigiano Reggiano, Peppercorn

23

SALSICCIA

Tuscan Sausage, Roasted Tomato, Herbed Fonduta

22

TAGLIATELLE AL TARTUFO

24 MONTH AGED PARMIGIANO REGGIANO, GRAPPA, SHAVED BLACK TRUFFLE, TABLESIDE | MARKET PRICE

PRIMI

BOLOGNESE

Beef & Pork Ragù, House Made Pasta, Parmigiano

28

GF RISOTTO AL FUNGHI

Mushrooms, Leeks, Watercress, Citronette

30

BUTTERNUT SQUASH RAVIOLI

Maple, Amaretti, Sage

29

RIGATONI ALLA VODKA

Chili Pepper Flake, Pancetta, Parmigiano

34

RAVIOLI DI MANZO

Pancetta, Red Wine, Taleggio

34

FUSILLI

Shrimp, Basil Pesto, Guanciale, Parmigiano Reggiano

34

GNOCCHI

Truffle Mascarpone, Maine Lobster, Sherry Riduzione

44

CARNE

GF BRICK CHICKEN

Hudson Valley Half Chicken, Pan Jus, Rosemary Potatoes, Broccolini

34

GF BRANDT PRIME RIBEYE*

16oz, Rosemary Potatoes, Asparagus, Bone Marrow Butter

72

SHORT RIB

Barolo Riduzione, Polenta Cake, Crispy Shallot

48

GF BRANDT FILET*

8oz, Whipped Mascarpone Mashed, Caulilini, Crispy Parsnip, Riduzione

64

GF TOMAHAWK*

48oz Long-Bone Ribeye, Rosemary Potatoes, Broccolini, Onion Marmellata

135

GF VEAL OSSO BUCO

24oz Bone-In Veal Shank, Saffron Risotto, Roasted Root Vegetables

75

VEAL CHOP

16oz BONE-IN 79

CHOICE OF

ALLA MILANESE Arugula, Heirloom Tomato, Fennel, Lemon, Olive Oil, Parmigiano

PARMIGIANO Pomodoro, Burrata, Basil, Parmigiano

SAGE CRUSTED Grilled, Crispy Sage, Extra Virgin Olive Oil

MARE

CHILEAN SEA BASS*

Crab, Spinach Agnolotti, Lemon Burro Fusco

44

GF SWORDFISH

Lemon Broccolini, Roasted Tomato Risotto, Lemon Basil Butter

44

GF SALMONE*

Lemon, Garlic, Roasted Sweet Potatoes, Grilled Asparagus

39

GF BRANZINO*

Crispy Potatoes, Tomato & Caper White Wine Brodo, Fennel & Arugula Salad

46

TONNO*

Pepper Crusted Bluefin, Balsamic Soy Riduzione, Cannellini, Calabrian Pepper, Arugula

52

CONTORNI 11

GLUTEN FREE

SAGE BROWN BUTTER SWEET POTATOES

ASPARAGUS & PARMIGIANO

SEARED BROCCOLINI & GARLIC

WHIPPED MASCARPONE MASHED POTATOES

SAUTÉED SPINACH

ROASTED ROSEMARY POTATOES

BRUSSELS SPROUTS & PANCETTA

SAUTÉED MUSHROOMS

HEIRLOOM CARROTS

ROASTED TOMATO RISOTTO

GF | GLUTEN FREE



TUSCANBRANDS.COM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.