

# TUSCANY GARDENS

ITALIAN STEAKHOUSE

## *For The Table*

### ANTIPASTI MISTO 24

parmigiana, mozzarella di buffalo, Pecorino Romano, ubriaco, hot capicola, prosciutto finocchiona salumi, pickled vegetables, roasted peppers, olives, parmesan crostini, gorgonzola dolce, honeycomb, quince paste

### CALAMARI FRITTI 18

crispy calamari, cherry pepper, pepperoncini, marinara, aioli

### BRUSCHETTA 15

citrus ricotta, crispy pancetta, baby heirloom tomato, fresh basil, basil oil

### KETO "PIZZA" 20

zucchini crust, Calabrian chili, fresh mozzarella, Kalamata olives, Italian sausage

### STUFFED MUSHROOMS 18

portobellini mushrooms, Italian sausage, mozzarella, ricotta, spinach, caramelized onion, herb beurre blanc

### MEATBALLS 19

veal, pork, beef blend, marinara, mozzarella

### ARINCINI 18

fried risotto balls, stuffed with short rib, bolognese, mozzarella

### FUNDOTA 18

creamy fontina, parmesan, soft boiled egg, served with grilled bread

## *Suppa/Insalata*

### SOUP OF THE DAY 12

ask your server for the soup of the day

### \*CAESAR 14

romaine hearts, croutons, creamy Caesar dressing, parmigiana, Moroccan white anchovies

### \*TABLESIDE CAESAR (per guest, two guest minimum) 18

romaine hearts, croutons, lemon, extra virgin olive oil, pecorino romano, Parmesan Reggiano, anchovy, garlic, egg

### \*HEARTS OF PALM 18

avocado, sweet onion, mixed greens, baby heirloom tomato, mozzarella di buffalo, capers, Italian vinaigrette

### \*HOUSE SALAD 13

mixed greens, carrots, tomato, red onions, Italian vinaigrette

### BEET SALAD 16

baby beets, arugula, burrata, herb vinaigrette, pistachio

### WEDGE 14

iceberg lettuce, cherry heirloom tomato, pancetta, red onions, gorgonzola

## *Raw Bar*

### \*COLD SEAFOOD PLATTER (for two) 86

¼ lb king crab legs, 6 oysters, 2 tiger prawns, 1 lobster tail, mignonette, cocktail sauce, lemon

### \*OYSTERS ON HALF SHELL (half dozen) 24

choice of oysters, mignonette, lemon

### SHRIMP COCKTAIL 23

black tiger prawns, fresh basil, lemon scented cocktail sauce

### TUNA TARTAR 27

yellowfin sashimi grade tuna, tarragon oil, preserved lemon, red onion, chive, Calabrian chili

## ***Primi/Pasta***

### EGGPLANT PARMAGIANA 26

layers of eggplant, fresh ricotta, mozzarella, parmigiana, marinara

### SQUID INK LOBSTER-SEA URCHIN TAGLIONE 46

squid ink taglione, sea-urchin butter, lobster meat, lime zest, shaved asparagus, cauliflower

### LASAGNA BOLOGNESE 32

bolognese, fresh sheets of pasta, ricotta, mozzarella

### SHRIMP "FRA DIAVLO" SPAGHETTI 39

black tiger shrimp, marinara, chili flake, cherry tomato, parmesan, basil, shallot, garlic, white wine

### BUCATINI CARBONARA CLASSICO 32

bucatini, sunny side up egg, cream, pork guanciale, black pepper, parmesan, chive

### BUTTERNUT SQUASH RAVIOLI PLIN 38

butternut squash, mascarpone, ricotta, panko, sage butter, chicken jus, toasted pecans

### SPAGHETTI BOLOGNESE 32

fresh spaghetti, bolognese, basil, parmigiana

### FETTUCCINI ALFREDO · CHICKEN 29 / SHRIMP 36

fettuccini, parmesan cream

### GNOCCHI ROMANO 30

potato gnocchi, parmesan cream, peas, crispy prosciutto, chicken jus

### SEAFOOD LINGUINI 40

clams, shrimp, mussels, pork guanciale, lemon, white wine

### SHORT RIB RAGU 44

rigatoni, braised short rib ragu, ricotta fresca, short rib jus

## ***Entrees From The Sea***

### PROSCUITTO WRAPPED AHI TUNA 42

grade A Ahi tuna, prosciutto, pearl onion, mushroom ragu, scallions, red wine agrodolce

### BASIL CRUSTED HALIBUT 46

basil crust, fresh Alaskan halibut, fall vegetables, lemon butter sauce

### BOURBON GLAZED CHILEAN SEABASS 48

fresh Chilean seabass, bourbon glaze reduction, tomato, clam brodo

### EUROPEN BRANZINO 46

butterflied Branzino, primavera vegetable with pancetta, piquillo coulis

### SALMON 40

wild caught salmon, arugula salad, quinoa, artichoke, fresno peppers, sweet drop peppers, romesco sauce, seasonal veg

### SCALLOP WITH POTATO BACALAO 48

seared U-10 scallops, bacalao (saltcod) potato, leeks, pancetta, lemon butter

### DOVER SOLE MEUNIERE 56

dover sole filet, sauce meuniere (lemon, butter, capers, shallot, and garlic), dehydrated nduja salame, frisee salad

## ***Entrees From The Land***

We serve prime grade USDA only.

All steaks are garnished with cippolini onion and finished with Kobe beef fat

### 8oz FILET MIGNON 52

center cut, grilled

### 18oz BONELESS RIBEYE 82

balanced marbling, deep umami flavor, grilled

### 16oz NEW YORK STRIP 83

buttery flavor

### LAMB CHOP 68

Colorado lamb chop, French with Sicilian eggplant caponata, lamb jus

### HANGER STEAK 48

pearl onion, mushroom, peewee potato, red wine sauce

### SURF AND TURF 84

8oz filet grilled, with 6oz lobster tail

### ***Sauces***

RED WINE REDUCTION 7  
PEPPERCORN SAUCE 7  
BEARNAISE 7  
GARLIC BUTTER 5

### ***Steak Add Ons***

TRUFFLE BUTTER 9  
OSCAR STYLE KING CRAB ¼ POUND 30  
KING CRAB LEGS 80  
TIGER PRAWNS (3) 18  
LOBSTER TAIL 6oz 26

### ***Classics***

ALASKAN KING CRAB · 24oz 160 / 32oz 210  
split crab legs, drawn butter, choice of baked potato, side of pasta or broccoli

24oz VEAL OSSO BUCCO 60  
braised for 4 hours, bone in veal shank, served with saffron risotto or fettuccine

36oz PORTERHOUSE FLORENTINE STYLE 175  
aged porterhouse, grilled, carved tableside served with 3 sauces

34oz WAGYU TOMAHAWK 165  
grilled, carved tableside, with asparagus and 3 sauces  
Add \$14 each guest for table side experience  
Comes with soup or salad, and tableside banana fosters

PICCATA · CHICKEN 32 / VEAL 38  
lemon, capers, white wine, broccolini

MARSALA · CHICKEN 34 / VEAL 40  
marsala reduction jus, sauteed mushrooms, crispy potato, shaved parmesan

PARMIGIANO · CHICKEN 30 / VEAL 36  
marinara, mozzarella, parmigiana, served with a side of spaghetti marinara

### ***Sides***

GRILLED ASPARAGUS 13  
BROCCOLINI 13  
MIXED MUSHROOMS 13  
MIXED FALL VEG 13  
WHIPPED POTATO 13  
CREAMY POLENTA 13  
POTATO GRATIN 13  
ASPARAGUS RISOTTO 13  
TRUFFLE MAC & CHEESE 20  
SAFFRON RISOTTO 21