

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

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) 20**

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

TG SPRING SALAD 18

granny smith apple, lemon cream dressing, almonds, arugula, asparagus, gorgonzola dolce

WEDGE 14

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

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

HAMACHI CRUDO WITH OSETRA CAVIAR 24

hamachi, jicama, crème fraiche, osetra caviar and radish sprout

OYSTERS ROCKEFELLER (4 each) 26

oysters, bechamel, spinach and hollandaise

Primi/Pasta

EGGPLANT PARMAGIANA 28

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

HOUSE MADE LOBSTER RAVIOLI 46

house made lobster filling, fresh pasta, lobster jus

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

SPAGHETTI BOLOGNESE 32

fresh spaghetti, bolognese, basil, parmigiana

FETTUCCINI ALFREDO • CHICKEN 32 / SHRIMP 37

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

JOHN DORY 46

pea puree, mushrooms, pearl onion, peewee potato

BOURBON GLAZED CHILEAN SEABASS 48

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

EUROPEAN 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

14oz BONELESS PRIME RIBEYE 68

balanced marbling, deep umami flavor, grilled

PROSCIUTTO WRAPPED PORK CHOP 48

kurobuta pork chop, mushrooms, pearl onion, fennel, pork reduction

14oz PRIME NY 58

buttery flavor

LAMB CHOP 68

Colorado lamb chop, Sicilian eggplant caponata, lamb jus

SURF AND TURF 86

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 FIORINTINA 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, sautéed 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

POTATO GRATIN 13

ASPARAGUS RISOTTO 13

TRUFFLE MAC & CHEESE 20

MUSHROOM RISOTTO 21