

TUSCANY GARDENS

ITALIAN STEAKHOUSE

For The Table

***ANTIPASTI MISTO 24**

chef's selection of cured meats, cheeses, house made giardiniera,
kalamata olives, parmesan crostini, honeycomb, seasonal jam

CALAMARI FRITTI 18

crispy calamari, hot cherry peppers, peperoncini, marinara, lemon garlic aioli

BRUSCHETTA 15

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

STUFFED MUSHROOMS 18

portobellini mushrooms, Italian sausage, mozzarella, ricotta, spinach, lemon herb beurre blanc

MEATBALLS 22

veal, pork, beef, marinara, mozzarella, parmesan, crostini

Suppa/Insalata

SOUP OF THE DAY 12

ask your server for the soup of the day

***CAESAR 14**

romaine, croutons, creamy Caesar dressing, parmesan cheese, Moroccan white anchovies

***TABLESIDE CAESAR (per guest, two guest minimum) 20**

romaine, croutons, lemon, extra virgin olive oil, pecorino romano,
parmigiano reggiano, anchovy, garlic, egg

HEARTS OF PALM 18

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

HOUSE SALAD 13

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

WEDGE 16

bibb lettuce, grape tomato, candied pork belly, red onions, gorgonzola dolce, bleu cheese dressing

Raw Bar

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

oysters, mignonette, horse radish, cocktail sauce, lemon

SHRIMP COCKTAIL 23

(6) black tiger prawns, fresh basil, lemon scented cocktail sauce

***OYSTERS ROCKEFELLER (6 each) 26**

oysters, parmesan, spinach, shallot, garlic, white wine, lemon, herb bread crumbs

Primi/Pasta

EGGPLANT PARMAGIANA 28

eggplant, fresh ricotta, mozzarella, parmesan, marinara

HOUSE MADE LOBSTER RAVIOLI 46

(6) house made lobster ravioli, lobster cream, lobster meat

LASAGNA BOLOGNESE 34

bolognese, marinara, ricotta, mozzarella, parmesan, pasta

SHRIMP DIAVOLO SPAGHETTI 39

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

BUTTERNUT SQUASH RAVIOLI 28

roasted butternut squash, mascarpone, ricotta cheese, fresh pasta, brown butter cream sauce

SUNDAY GRAVY PAPPARDELLE 36

braised tomato ragu of beef and sausage, fresh pappardelle pasta, house made meatball

SPAGHETTI BOLOGNESE 34

fresh spaghetti, bolognese, basil, parmesan

FETTUCCHINI 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, guanciale, lemon, white wine

Entrees From The Sea

***BOURBON GLAZED CHILEAN SEABASS 48**

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

***SALMON 40**

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

***SCALLOP WITH LANGOUSTINE RISOTTO 52**

pan seared U-10 Scallop, langoustine risotto, white wine

Classics

PICCATA 32

Mary's chicken, lemon, capers, white wine, broccolini

MARSALA 34

Mary's chicken, marsala wine reduction, sautéed mushrooms, crispy potato, shaved parmesan

PARMIGIANO 34

Mary's chicken, marinara, mozzarella, parmesan, served with a side of spaghetti marinara

Entrees From The Land

We serve prime grade USDA only

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

***8oz FILET MIGNON 52**

grilled lean center cut prime tenderloin, cipollini onion

***14oz BONELESS RIBEYE 68**

grilled marbled prime ribeye steak, cipollini onion

***14oz NEW YORK STRIP 58**

grilled hand cut prime New York strip steak

***PORK CHOP WRAPPED IN PROSCIUTTO 48**

Kurobuta pork chop, prosciutto, granny smith apples, fennel, white wine, pee wee potato, pork reduction

***LAMB CHOP 68**

Colorado lamb chop, orange and honey glazed baby carrots, lamb jus

***SURF AND TURF 72**

8oz filet mignon, 6oz lobster tail

24oz VEAL OSSO BUCCO 60

braised bone-in veal shank, served with saffron risotto or fettuccine pasta

Sauces

RED WINE REDUCTION 7

PEPPERCORN SAUCE 7

BÉARNAISE 7

Steak Add Ons

GARLIC BUTTER 5

TRUFFLE BUTTER 9

OSCAR STYLE KING CRAB ¼ POUND 30

KING CRAB LEGS 80

TIGER PRAWNS (3) 18

LOBSTER TAIL 6oz 26

Sides

GRILLED ASPARAGUS 13

BROCCOLINI 13

MIXED MUSHROOMS 13

MIXED VEGETABLES 13

WHIPPED POTATO 13

POTATO GRATIN 13

ASPARAGUS RISOTTO 13

MUSHROOM RISOTTO 18

TRUFFLE MAC & CHEESE 20