

# 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

## ***Zuppa/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 BUCO 60**

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

## **Sides**

### **ASPARAGUS 13**

Italian hot bacon dressing, chili thread, ricotta salata

### **BROCCOLINI 13**

Calabrian chili oil, shallot, garlic, lemon zest

### **BRUSSELS SPROUTS 13**

Tuscany Gardens house seasoning, pancetta, balsamic glaze

### **TUSCAN POTATOES 13**

fried tri color potatoes, parmesan, herbs, crispy garlic

### **GRILLED MUSHROOMS 13**

hen of the wood, n'duja butter, taleggio polenta

### **LOBSTER MAC & CHEESE 20**

orecchiette, mornay sauce, fresh lobster, breadcrumb

### **BAKED POTATO 11**

sour cream, butter, chive

### **CREAM CORN 13**

puréed sweet corn, cream, freshly grated nutmeg

### **SPAGHETTI SQUASH 13**

steamed spaghetti squash, guanciale, sweetie drop peppers, crispy garlic, herbs

### **CAULIFLOWER PURÉE 13**

cauliflower, almonds, dried apricots, golden raisins sautéed in brown butter

## **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