

**Ristorante Tuscany**  
**Winter 2005**

*Executive Chef Dina Davies*  
*Sous Chef Gilver Loyola*

**Primi**

*Caprese*  
*Heirloom tomatoes, burrata cheese, and foccacia crisp with aged balsamic vinegar*  
10

*Gnocchi di Ricotta Informati*  
*Baked Ricotta Gnocchi with Tomato Crème, Fontina Cheese and Fresh Oregano*  
10

*Insalata Finocchio*  
*Shaved Fennel bulb, Blood Oranges, Arugula, Pine nuts and White Balsamic Vinaigrette*  
9

*Pere in Bango Maria*  
*Balsamic poached Bosc pear with gorgonzola cheese, dandelion and butter lettuces, candied walnuts and Champagne Vinaigrette*  
10

*Trio di Pizzette*  
*Three mini classic Tuscan pizzas*  
*Asparagus and truffle, tomato and basil and grilled chicken, pine nut and arugula*  
13

*Tonnato e Buccatini*  
*Pepper Seared Ahi Tuna, Buccatini pasta with Black Olive Tapenade, Fried Capers and Tomato*  
8

*Mellanzane*  
*Eggplant Three Ways; Rollatini, Pickled and Fried*  
10

*Zuppa Toscana*  
8

*Please no cell phone use in the dining room*  
*The consumption of raw or undercooked items could result in food borne illness*

## *Secondi*

### *Mostaccioli alla Bolognese*

*Slow simmered pork with tomatoes and garlic on mostaccioli pasta*  
19

### *Lasagna d'Aragosta*

*Tender lasagna, sautéed lobster, mascarpone and parmesan cheese*  
*Sambuca Tomato Crème*  
24

### *Capellini di Gambero e Vongole*

*Linguine pasta with littleneck clams and shrimp in a fresh clam*  
*sauce*  
24

### *Risotto Pomodoro*

*Tomato, porcini mushrooms and basil*  
22

### *Ravioli di noci e Zucca*

*Roasted Butternut Squash Ravioli, Fried Sage leaves, Toasted*  
*Walnuts, Brown Butter and Garlic*  
18

### *Piatti Principal*

*Vitello ai Tartufo*  
*Veal Scaloppini, Herbed Risotto and Madiera Truffle Cream*  
25

*Proscuitto Halibut*  
*Proscuitto wrapped Halibut, Roasted corn and Asparagus Ravioli, Haricot Vert with Black Olives and Smoked Tomato and Garlic Sauces*  
28

*Filetto al Barolo*  
*Grilled Filet of Beef, Wild Mushroom Fricassee, Zucchini Cake and Barolo Wine Reduction*  
29

*Costolette d'Agnello*  
*Spicy Colorado Lamb Rack, Pearl pasta, Cannellini Beans, preserved Lemons, and Pomegranate Reduction*  
29

*Osso Bucco*  
*Veal Shank braised with citrus, fennel and red wine over Saffron Risotto*  
28

*Trota al Forno*  
*Brick Oven Baked Trout, Bacon and Tomatoes, White wine, baby cabbage and potatoes*  
24

*Veal e Uovo*  
*Pan roasted Veal Medallion, Egg Yolk Ravioli, Grilled Asparagus and Reggiano Bechemel*  
29

*Lo Speciale del Giorno*  
*Rotisserie Daily Special*  
*Ask your server*

