

# RESTAURANT WEEK

# Menu

\$46<sup>3</sup> Course  
Prix Fixe

## *Appetizers* - Choose 1

**Butternut Squash Soup**

**Crispy Brussel Sprouts** *choice of bacon parmigiano truffle or Spicy Calabrian honey*

**Baked Clams Oreganata** *with seasoned breadcrumbs*

**Roasted Artichokes Oreganata** *with seasoned breadcrumbs*

**Polpo Al Forno** *with roasted garbanzo beans and romesco sauce (+\$10)*

**Meatballs** *pomodoro topped with whipped ricotta*

**Classic Caesar** *with crispy polenta croutons*

**Wooden Bowl Chopped Gorgonzola** *with chopped greens, roasted peppers, tomatoes, red onions, croutons, crumbled gorgonzola and kalamata olives in a Chianti vinaigrette.*

## *Entrees* - Choose 1

**Wagyu Toscano Pork Chop** *served with kale, chickpeas & cannellini beans*

**Prime Rib Eye Steak** *served with onion rings over Provolone cognac sauce*

**Branzino & Shrimp Oreganata** *served with asparagus*

**Seabass Francese** *served over linguini*

**Chicken Marsala** *with mushrooms in a marsala wine sauce with spinach*

**Lobster Ravioli** *served with asparagus in a lobster sauce*

**Parpadelle Bolognese**

**Bucatini Cacio E Pepe**

## *Dessert* - Choose 1

**Chocolate Mousse**

**NY Cheesecake**

**Chocolate or Vanilla Gelato**

IL TOSCANO  
SEAFOOD & STEAK