### Specialty Pies

- **Chicken Marsala**: Pieces of sautéed chicken & mushrooms in a Marsala sauce topped with mozzarella cheese
- **Nonna's Or (Grandma)**: Extra thin crust pan pizza layered with mozzarella & spotted with a flavorful herb mix. San Marzano tomato sauce
- **Pizza White**: 10” pie topped with extra mozzarella cheese spotted with whole milk ricotta, grated Romano cheese & a dash of fresh garlic & parsley
- **Vegetable Pie**: 10” pie topped with spinach, broccoli, fresh garlic & mozzarella cheese
- **Our Famous Tossed Salad Pie**: Chopped garden salad served over a crispy round pizza crust, drizzled with our traditional Italian style dressing
- **Meat Lovers Pie**: Ham, pepperoni, meatball, sausage with tomato sauce & mozzarella cheese
- **Hawaiian Pie**: Tomato sauce & mozzarella cheese, ham & pineapple
- **Special Pie**: Neapolitan $18.95 Sicilian $21.95 A hearty combination of sausage, meatballs, pepperoni, mushrooms, peppers, onions & extra cheese (anchovies by request only)
- **Baked Ziti Pie**: $18.95
- **Mozzarella Di Casa**: $23.95 Fresh mozzarella, tomato, basil & roasted peppers on focaccia pizza dough
- **Bruschetta Pie**: $18.95 Fresh tomato, red onions, basil, extra virgin olive oil, balsamic on focaccia pizza dough
- **Chicken Parmigiana Pie**: $18.95 Crispy round pizza topped with Louisiana style spicy chicken pieces & mozzarella cheese
- **Eggplant Delight**: Eggplant, tomato, mushroom & mozzarella cheese $16.95
- **Il Romano Pie**: Grilled chicken, fresh mozzarella & roasted peppers $19.95

### Pizza

- **Neapolitan**: $12.75 LG $10.75 SM
  - Round 14” (8 Slices)
  - Cheese & tomato sauce
- **Margherita**: $18.95
  - Basil, fresh mozzarella, fresh plum tomato & garlic
- **Sicilian**: $16.95
  - Square – 18”x18” (6 Slices)
  - Cheese & tomato sauce

### Toppings

- Bacon
- Sausage
- Meatballs
- Peppers
- Onions
- Olives
- Extra Cheese
- Garlic
- Anchovies

### Side Orders

- **Grilled Chicken**: $7.25
- **Sautéed String Beans**: $6.75
- **With a touch of marina sauce**: $6.75
- **Sautéed Spinach**: In a roasted garlic & virgin olive oil broth $6.75
- **Sautéed Broccoli**: In a roasted garlic & virgin olive oil broth $6.75
- **Sautéed Broccoli Rabe**: $8.95 In season
- **Homemade "Italian Style" Meatball**: $7.50
- **Fresh Sautéed Sausage**: $7.50 With marina sauce
- **Homemade Bruschetta**: $5.75
- **French Fries**: $3.95

### Beverages

- **Soda**: $1.75
- **Bottled Iced Tea**: $2.10
- **2 Liter Bottle**: $3.95
- **Small Bottle Pellegrino**: $2.00
- **Large Bottle Pellegrino**: $3.95
- **Cappuccino**: $3.95
- **Espresso**: $2.25
- **Coffee or Tea**: $1.95

### Desserts

- **Cheesecake**: $6.95
- **Chocolate Lava**: $6.95
- **Tiramisu**: $6.95
- **Tartufo**: $6.95
- **Cannoli**: $4.95

---

### Catering Also Available

Every meal at Taste of Tuscany is prepared in the Italian traditional of buon gusto, enjoy!

If you have any food allergies, please let the server know before you place the order

Visit us on the web at [www.tasteoftuscanyrestaurant.com](http://www.tasteoftuscanyrestaurant.com)
### APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAKED CLAMS &amp; whole baked littleneck clams</td>
<td><strong>$9.95</strong></td>
</tr>
<tr>
<td>FRIED CALAMARI</td>
<td><strong>$11.50</strong></td>
</tr>
<tr>
<td>Golden fried calamari served with a side of homemade tomato sauce</td>
<td></td>
</tr>
<tr>
<td>MOZZARELLA STICKS With a side of Italian tomato sauce</td>
<td><strong>$7.25</strong></td>
</tr>
<tr>
<td>GARLIC BREAD</td>
<td><strong>$4.95</strong></td>
</tr>
<tr>
<td>Sliced Italian bread toasted with garlic, olive oil &amp; imported spices, baked to perfection</td>
<td></td>
</tr>
<tr>
<td>WITH BAKED MOZZARELLA CHEESE</td>
<td><strong>$4.95</strong></td>
</tr>
<tr>
<td>MOZZARELLA DI CASA</td>
<td><strong>$10.75</strong></td>
</tr>
<tr>
<td>Homemade mozzarella cheese, served with marinated roasted peppers, fresh tomatoes &amp; basil, drizzled with olive oil &amp; balsamic vinegar</td>
<td></td>
</tr>
<tr>
<td>ZUPPA DI COZZE</td>
<td><strong>$11.50</strong></td>
</tr>
<tr>
<td>Fresh cultivated mussels, steamed &amp; seasoned in a white or red wine with garlic, herb plum tomato broth</td>
<td></td>
</tr>
</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CALAMARI ARRABBIATA</td>
<td><strong>$12.50</strong></td>
</tr>
<tr>
<td>Freshly battered calamari tossed with marinated roasted peppers sautéed in a <em>“spicy”</em> Arrabbiata style plum tomato sauce</td>
<td></td>
</tr>
<tr>
<td>FRIED ZUCCHINI STICKS Served with a side of Italian tomato sauce</td>
<td><strong>$7.25</strong></td>
</tr>
<tr>
<td>FRIED GOLDEN CHICKEN FINGERS</td>
<td><strong>$5.90</strong></td>
</tr>
<tr>
<td>Served with a side of honey mustard</td>
<td></td>
</tr>
<tr>
<td>STUFFED MUSHROOMS</td>
<td><strong>$9.95</strong></td>
</tr>
<tr>
<td>Fresh mushrooms stuffed with a mixture of vegetables &amp; breadcrumbs with a touch of garlic &amp; olive oil</td>
<td></td>
</tr>
<tr>
<td>GRILLED PORTOBELLO MUSHROOMS</td>
<td><strong>$9.95</strong></td>
</tr>
<tr>
<td>Portobello mushrooms marinated in imported balsamic vinegar, olive oil &amp; spices grilled to perfection on white onion</td>
<td></td>
</tr>
<tr>
<td>BUFFALO CHICKEN WINGS Served with Blue cheese dressing on the side</td>
<td><strong>$9.95</strong></td>
</tr>
</tbody>
</table>

### SOUPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CREAM OF MUSHROOM</td>
<td><strong>$5.50</strong></td>
</tr>
<tr>
<td>Soup made with a touch of garlic &amp; sherry cream sauce</td>
<td></td>
</tr>
<tr>
<td>HOMEMADE CHICKEN SOUP Chicken strips &amp; noodles with hearty broth</td>
<td><strong>$5.50</strong></td>
</tr>
<tr>
<td>TORTELLINI IN BRODO Cheese tortellini in a light chicken broth</td>
<td><strong>$5.50</strong></td>
</tr>
<tr>
<td>PASTA E FAGIOLI</td>
<td><strong>$7.25</strong></td>
</tr>
<tr>
<td>The classic Italian favorite, small tubular pasta, white cannelloni beans with a touch of fresh plum tomato sauce. With provolone</td>
<td><strong>$6.95</strong></td>
</tr>
<tr>
<td>STRACCIATELLA SOUP</td>
<td><strong>$5.50</strong></td>
</tr>
<tr>
<td>Spinach &amp; egg drop soup, mama’s old time recipe</td>
<td></td>
</tr>
</tbody>
</table>

### APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAKED CLAMS &amp; whole baked littleneck clams</td>
<td><strong>$9.95</strong></td>
</tr>
<tr>
<td>FRIED CALAMARI</td>
<td><strong>$11.50</strong></td>
</tr>
<tr>
<td>Golden fried calamari served with a side of homemade tomato sauce</td>
<td></td>
</tr>
<tr>
<td>MOZZARELLA STICKS With a side of Italian tomato sauce</td>
<td><strong>$7.25</strong></td>
</tr>
<tr>
<td>GARLIC BREAD</td>
<td><strong>$4.95</strong></td>
</tr>
<tr>
<td>Sliced Italian bread toasted with garlic, olive oil &amp; imported spices, baked to perfection</td>
<td></td>
</tr>
<tr>
<td>WITH BAKED MOZZARELLA CHEESE</td>
<td><strong>$4.95</strong></td>
</tr>
<tr>
<td>MOZZARELLA DI CASA</td>
<td><strong>$10.75</strong></td>
</tr>
<tr>
<td>Homemade mozzarella cheese, served with marinated roasted peppers, fresh tomatoes &amp; basil, drizzled with olive oil &amp; balsamic vinegar</td>
<td></td>
</tr>
<tr>
<td>ZUPPA DI COZZE</td>
<td><strong>$11.50</strong></td>
</tr>
<tr>
<td>Fresh cultivated mussels, steamed &amp; seasoned in a white or red wine with garlic, herb plum tomato broth</td>
<td></td>
</tr>
</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CALAMARI ARRABBIATA</td>
<td><strong>$12.50</strong></td>
</tr>
<tr>
<td>Freshly battered calamari tossed with marinated roasted peppers sautéed in a <em>“spicy”</em> Arrabbiata style plum tomato sauce</td>
<td></td>
</tr>
<tr>
<td>FRIED ZUCCHINI STICKS Served with a side of Italian tomato sauce</td>
<td><strong>$7.25</strong></td>
</tr>
<tr>
<td>FRIED GOLDEN CHICKEN FINGERS</td>
<td><strong>$5.90</strong></td>
</tr>
<tr>
<td>Served with a side of honey mustard sauce</td>
<td></td>
</tr>
<tr>
<td>STUFFED MUSHROOMS</td>
<td><strong>$9.95</strong></td>
</tr>
<tr>
<td>Fresh mushrooms stuffed with a mixture of vegetables &amp; breadcrumbs with a touch of garlic &amp; olive oil</td>
<td></td>
</tr>
<tr>
<td>GRILLED PORTOBELLO MUSHROOMS</td>
<td><strong>$9.95</strong></td>
</tr>
<tr>
<td>Portobello mushrooms marinated in imported balsamic vinegar, olive oil &amp; spices grilled to perfection on white onion</td>
<td></td>
</tr>
<tr>
<td>BUFFALO CHICKEN WINGS Served with Blue cheese dressing on the side</td>
<td><strong>$9.95</strong></td>
</tr>
</tbody>
</table>

### SOUPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CREAM OF MUSHROOM</td>
<td><strong>$5.50</strong></td>
</tr>
<tr>
<td>Soup made with a touch of garlic &amp; sherry cream sauce</td>
<td></td>
</tr>
<tr>
<td>HOMEMADE CHICKEN SOUP Chicken strips &amp; noodles with hearty broth</td>
<td><strong>$5.50</strong></td>
</tr>
<tr>
<td>TORTELLINI IN BRODO Cheese tortellini in a light chicken broth</td>
<td><strong>$5.50</strong></td>
</tr>
<tr>
<td>PASTA E FAGIOLI</td>
<td><strong>$7.25</strong></td>
</tr>
<tr>
<td>The classic Italian favorite, small tubular pasta, white cannelloni beans with a touch of fresh plum tomato sauce. With provolone</td>
<td><strong>$6.95</strong></td>
</tr>
<tr>
<td>STRACCIATELLA SOUP</td>
<td><strong>$5.50</strong></td>
</tr>
<tr>
<td>Spinach &amp; egg drop soup, mama’s old time recipe</td>
<td></td>
</tr>
</tbody>
</table>

### APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAKED CLAMS &amp; whole baked littleneck clams</td>
<td><strong>$9.95</strong></td>
</tr>
<tr>
<td>FRIED CALAMARI</td>
<td><strong>$11.50</strong></td>
</tr>
<tr>
<td>Golden fried calamari served with a side of homemade tomato sauce</td>
<td></td>
</tr>
<tr>
<td>MOZZARELLA STICKS With a side of Italian tomato sauce</td>
<td><strong>$7.25</strong></td>
</tr>
<tr>
<td>GARLIC BREAD</td>
<td><strong>$4.95</strong></td>
</tr>
<tr>
<td>Sliced Italian bread toasted with garlic, olive oil &amp; imported spices, baked to perfection</td>
<td></td>
</tr>
<tr>
<td>WITH BAKED MOZZARELLA CHEESE</td>
<td><strong>$4.95</strong></td>
</tr>
<tr>
<td>MOZZARELLA DI CASA</td>
<td><strong>$10.75</strong></td>
</tr>
<tr>
<td>Homemade mozzarella cheese, served with marinated roasted peppers, fresh tomatoes &amp; basil, drizzled with olive oil &amp; balsamic vinegar</td>
<td></td>
</tr>
<tr>
<td>ZUPPA DI COZZE</td>
<td><strong>$11.50</strong></td>
</tr>
<tr>
<td>Fresh cultivated mussels, steamed &amp; seasoned in a white or red wine with garlic, herb plum tomato broth</td>
<td></td>
</tr>
</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CALAMARI ARRABBIATA</td>
<td><strong>$12.50</strong></td>
</tr>
<tr>
<td>Freshly battered calamari tossed with marinated roasted peppers sautéed in a <em>“spicy”</em> Arrabbiata style plum tomato sauce</td>
<td></td>
</tr>
<tr>
<td>FRIED ZUCCHINI STICKS Served with a side of Italian tomato sauce</td>
<td><strong>$7.25</strong></td>
</tr>
<tr>
<td>FRIED GOLDEN CHICKEN FINGERS</td>
<td><strong>$5.90</strong></td>
</tr>
<tr>
<td>Served with a side of honey mustard sauce</td>
<td></td>
</tr>
<tr>
<td>STUFFED MUSHROOMS</td>
<td><strong>$9.95</strong></td>
</tr>
<tr>
<td>Fresh mushrooms stuffed with a mixture of vegetables &amp; breadcrumbs with a touch of garlic &amp; olive oil</td>
<td></td>
</tr>
<tr>
<td>GRILLED PORTOBELLO MUSHROOMS</td>
<td><strong>$9.95</strong></td>
</tr>
<tr>
<td>Portobello mushrooms marinated in imported balsamic vinegar, olive oil &amp; spices grilled to perfection on white onion</td>
<td></td>
</tr>
<tr>
<td>BUFFALO CHICKEN WINGS Served with Blue cheese dressing on the side</td>
<td><strong>$9.95</strong></td>
</tr>
</tbody>
</table>