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# Tuscany Ristorante NN

## Appetizer

Mozzarella Fritta	\$7.30
<i>Fried mozzarella sticks served with marinara sauce.</i>	
Mellenzane Rollatine	\$9.40
<i>Eggplant stuffed with ricotta cheese, romano cheese &amp; mozzarella baked in the oven.</i>	
Portobella Gratinati	\$9.98
<i>Baby bella mushrooms with Maryland crabmeat roasted in the oven with melted mozzarella.</i>	
Bruschetta Pomodoro	\$9.40
<i>Pizza crust drizzle with olive oil, oregano &amp; romano cheese served with Roma tomato, red onions and fresh basil.</i>	
Calamari Fritti	\$9.98
<i>Ringlets and tentacles of fried calamari served with spicy marinara sauce.</i>	
Cioppino Soup	\$9.40
<i>Clams, bay scallops and Maryland crabmeat in a seafood broth.</i>	
Cozzes Posillico	\$10.45
<i>Prince Edwards Island mussels in a garlic and olive oil with fresh basil marinara sauce.</i>	
Antipasto Classico	\$13.13
<i>Prosciutto, salami, olives, artichoke, fresh mozzarella and imported cheeses drizzled with tuscan olive oil.</i>	
Crostini	\$9.40
<i>Toasted focaccia bread with crabmeat.</i>	
Gambari Oreganata	\$10.45
<i>Jumbo shrimp in a lemon and butter sauce.</i>	

## Pastas

Trietto Carbonara	\$18.85
<i>Tortelloni, ravioli and gnocchi in alfredo sauce with bacon chicken and mushroom.</i>	
Fettucine Duchessa	\$16.75
<i>Fettucine pasta in a white cream sauce with chicken, pancetta, mushrooms and peas.</i>	
Tortelloni Al Bistro	\$15.70
<i>Tortelloni with wild mushrooms in a creamy vodka sauce.</i>	
Ravioli Di Amore	\$14.65
<i>Four cheese ravioli in a creamy meat sauce topped with mozzarella cheese.</i>	
Cappelline Alla Bucaniera	\$20.95
<i>Angel hair pasta with shrimp, clams and mussels in a fresh basil marinara sauce.</i>	
Linguine Con Vongole	\$17.80
<i>Linguine pasta topped with baby clams in a white or red clam sauce.</i>	
Ravioletti Al Aragosta	\$19.90
<i>Maine lobster filled ravioli in a creamy vodka sauce with Maryland crabmeat.</i>	
Fettucine Asiago	\$16.75
<i>Homemade fettucine pasta with</i>	

## Specialty of the House

**All entrees are served with pasta and salad.**

Pollo Alla Parmigiana	\$18.85
<i>Chicken herbed encrusted and baked in the oven with filetto Di pomodoro sauce romano cheese and mozzarella.</i>	
Pollo Marsala	\$18.85
<i>Chicken with shitake, and baby bello mushroom in marsala wine sauce.</i>	
Pollo Al Ortolana	\$19.90
<i>Saut ed chicken breast with sweet Italian sausage, fired roasted peppers, and olives In fresh basil marinara sauce.</i>	
Pollo Francese	\$18.85
<i>Chicken in a white wine, lemon and butter suace.</i>	
Flounder Francese	\$19.90
<i>Filet of flounder in white wine lemon and butter sauce.</i>	
Gambari Alla Parmigiana	\$20.95
<i>Jumbo gulf shrimp in pomodoro sauce and melted mozzarella cheese baked in the oven.</i>	
Salmon Aurora	\$20.95
<i>Wild caught Alaskan Salmon with bay scallops and Maryland crabmeat in a vodka sauce.</i>	
Sapori De Mare	\$23.05
<i>Maryland crab cake and jumbo gulf shrimp topped with capers in a lemon butter sauce. Served with roasted vegetables.</i>	
Calamari and Gambari	\$22.00
Fradiavola	
<i>Tubes and tentacles of calamari with jumbo gulf shrimp in a spicy marinara sauce garnished with clams.</i>	
Mellenzane Alla Parmigiana	\$16.75
<i>Fried eggplant baked in the oven with pomodoro sauce.</i>	
Mellenzane Ripiene	\$17.80
<i>Eggplant with ricotta cheese and spinach.</i>	
Saltimbocca Alla Romana	\$20.95
<i>Medallions of veal with parma prosciutto, baby spinach and fresh mozzarella in a marsala wine sauce.</i>	
Vitello Monte Carlo	\$19.90
<i>Medallions of veal topped with eggplant, fire roasted peppers and fresh mozzarella in marsala wine sauce.</i>	
Vitello Alla Parmigiana	\$19.90
<i>Veal herbed encrusted and baked in the oven with filetto Di pomodoro sauce romano cheese and mozzarella.</i>	
Veal Marsala	\$19.90
<i>Veal with shitake, and baby bello mushroom in marsala wine sauce.</i>	
Vitello Francese	\$19.90
<i>Veal in a white wine, lemon and butter sauce.</i>	
Sirloin Gorgonzola	\$20.95

## Small Pizza

**Our pizza dough is made daily on premise. We use premium tomato sauce and fresh mozzarella**

Margherita	\$9.40
<i>Filetto di pomodoro, fresh basil and mozzarella cheese.</i>	
Mamma Mia	\$17.80
<i>Sausage, pepperoni, mushrooms, onions, roasted peppers, garlic and meat balls.</i>	

## Side Dishes

Sauteed Spinach	\$6.25
Steamed Broccoli	\$5.87
Sauteed Vegetables	\$7.30
Fresh Mozzarella	\$6.83
Meatballs	\$5.20
Sausage	\$5.20
Risotto (Dinner only)	\$6.25

## SALAD

Classic Caesar Salad	\$9.40
Insalata Caprese	\$9.40
Insalata Di Pollo	\$12.55
Insalata Di Spinache	\$12.55
Insalata Meditterania	\$13.60
Insalata Bellavista	\$14.65
House Salad	\$6.25
Side Salad	\$4.15

<i>chicken, sweet sausage and mushrooms in a vodka sauce.</i>		<i>8 oz. Sirloin topped with mushrooms and gorgonzola cheese.</i>	
<b>Rigatoni Boscaiola</b>	<b>\$15.70</b>	<b>Pork Chop Marsala</b>	<b>\$20.95</b>
<i>Rigatoni pasta with chunks of sausage, roasted peppers and fresh mushrooms baked in the oven.</i>		<i>Pan seared double boned pork chop with wild mushrooms in a marsala wine sauce.</i>	
<b>Penne Nel Pollaio</b>	<b>\$16.75</b>	<b>Ossobuco Con Risotto</b>	<b>\$24.10</b>
<i>Penne pasta with broccoli and chicken in a pink cream sauce.</i>		<i>Braised pork shank with red wine veal sauce served with wild mushroom risotto.</i>	
<b>Linguine Con Polpetta</b>	<b>\$14.65</b>		
<i>Linguine pasta with our homemade meatballs in pomodoro sauce.</i>			
<b>Farfalle Toscane</b>	<b>\$17.80</b>		
<i>Bowtie pasta with gulf shrimp in a pink cream sauce.</i>			
<b>Penne Primavera</b>	<b>\$15.70</b>		
<i>Penne pasta with seasonal vegetables in garlic and extra virgin olive oil (also available with alfredo sauce).</i>			
<b>Lasagna Nel Forno</b>	<b>\$15.70</b>		
<i>Layers of lasagna pasta baked in the oven with our signature kobe meat sauce.</i>			
<b>Tortelloni Fiorentina</b>	<b>\$15.70</b>		
<i>Four cheese tortelloni with baby spinach &amp; ricotta cheese baked in the oven.</i>			
<b>Fettucine Alfredo</b>	<b>\$15.70</b>		
<i>Fettucine pasta in a creamy parmesan sauce.</i>			
<b>Rigatoni Alla Vodka</b>	<b>\$15.70</b>		
<i>Rigatoni pasta in a creamy vodka sauce.</i>			
<b>Penne Napolitano</b>	<b>\$15.70</b>		
<i>Penne pasta baked with ricotta, mozzarella, parmesan cheese and meatballs.</i>			
<b>Pennette Marsala</b>	<b>\$15.70</b>		
<i>Penne pasta with ham, wild mushrooms and peas in a cream marsala sauce.</i>			