

TOSCA RISTORANTE ITALIANO

604 WEST MORGAN STREET

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www.bluecorn-tosca.com

PRIMI

fusilli alla pesto-10

fusilli pasta tossed with our homemade pesto with roasted pine nuts and shaved parmesano

polenta con funghi selvaggi-11

wild mushroom polenta topped with a sautéed wild mushroom sugo

risotto con peperoni e agnello -11

arborio rice simmered with lamb, a blend, of mushrooms and peppers, in a lamb and veal based broth

cozze al vapore - 10

whole mussels, steamed and served in a spicy marinara sauce

capisanti gratinati-15

grilled scallops dry bread crumbs fresh, chopped italian parsley, cognac and butter

fusilli alla pesto-8

fusilli tossed with our homemade pesto, pine nuts and shaved parmesano

antipasto per due - 14

grilled seasonal vegetables and meats garnished with olives & cheese for two

bruschetta alla toska- 8

toasted bread topped with chef's choice of fresh seasonal toppings

con gamberi-12

antipasto di pesce per due(for 2 or more) - 18 per person

fresh seafood, grilled and sautéed, complimented with our

bruschetta del giorno

zuppa del giorno - please

ask your server

INSALATA

insalata alla toska - 6

mixed field greens with fresh tomatoes, & seasonal garnish tossed with our house vinaigrette & toasted nuts

insalata di pere al vapore- 8

pears, sweet nuts, and gorgonzola cheese tossed with fresh field greens and house vinaigrette

caesar salad - 7

traditionally served with croutons & parmesan cheese

caesar con gamberi - 11

our traditional Caesar topped with a grilled shrimp

caprese salad (seasonal) - 8

fresh tomatoes and buffalo mozzarella drizzled with olive oil and a touch of balsamic vinegar

add proscuitto -10

****not every ingredient is listed...please inform your server of any food allergy****

...gratuity may be added at 18% for parties of 5-10 and 20% for 11 or more

PASTA

tagliatelle con spinaci – 16

wide cut green fettuccini pasta mixed with fresh sautéed spinach ,cherry tomatoes and garlic in a light cream sauce

add chicken-17

gnocchi al pomodoro- 16

Homemade gnocchi simmered in our tomato sugo, topped with fresh mozzarella slices

add lobster- 26

spaghetti alla carbonara – 16

spaghetti tossed with pancetta, eggs & olive oil with a touch of sweet cream and cracked black pepper

spaghetti con polpette – 17

Spaghetti tossed in our homemade tomato sugo and simmered with hand rolled meatballs

ravioli alla tosca – PA

chef's choice of homemade stuffed ravioli in a seasonal sauce

linguini alla vongole – 23

linguini tossed with white wine, garlic and littleneck clams

capellini al frutti di mare – 23

capellini tossed in a spicy red sauce complimented with fresh shrimp, scallops, calamari & mussels

rigatoni con salsiccia e ricotta – 16

fresh rigatoni blended in a creamy ricotta and tomato ragout, finished with homemade italian sausage

spaghetti alla matriciana - 18

spaghetti blended in a chunky tomato sauce with onions and pancetta; tossed with a touch of cream and black pepper

risotto con gamberi e capisanti – 23

arborio rice simmered with fresh shrimp and scallops in a lemon herb sugo

CARNE & PESCE

pollo con funghi e peperoni arrostiti –21

roasted quartered chicken simmered with portabella mushrooms & roasted red peppers; finished in a light marsala reduction; served over chef's choice of accompaniments

petto di pollo al forno-21

lightly breaded chicken breasts pan fried in a combination of butter and olive oil, then baked in the oven with lemon wedges and chef's choice of accompaniments

grilled pork chops – 24

two mustard and fennel crusted chops grilled and served with a fresh granny smith applesauce and chef's choice of accompaniments

osso buco di maiale– 27

slow roasted marinated pork shank served over white beans and a medley of steamed greens

veal piccata – 27

Veal cutlets simmered with capers, lemon, fresh garlic and fresh herbs in a white wine reduction; served over lemon linguine

bistecca alla fiorentina – 27

chef's choice- cut marinated and grilled; topped with kosher salt, olive oil and organic cherry tomatoes; served with chef's choice of accompaniments

filetto di manzo – 30

filet mignon marinated and oven roasted; served over chef's choice of
accompaniments

pesce primavera-23

chefs choice of white fish simmered in a roasted chutney of fresh zucchinis,
tomatoes herbs & seasonal vegetables

pesce del giorno – PA

our chef's choice of daily fresh catch