



Tuscan Kitchen

Restaurant Week Lunch

ANTIPASTI

Please Select One

BUTTERNUT SQUASH SOUP

Roasted Butternut Squash, Maple, Ginger, Sherry. Served with a Focaccia Crouton and Fried Sage

HARVEST SALAD

Mixed Greens, Roasted Pears, Spiced Walnuts, Crumbled Goat Cheese, & Balsamic Vinaigrette

SECONDI

Please Select One

CAPRESE PANINI

Sliced Tomato, Hand Stretched Mozzarella, Fresh Basil, Olive Oil and Balsamic. Served with Truffle Chips

ITALIAN PANINI

Sweet Sopressata, Coppa, Prosciutto, Mozzarella, Cherry Peppers, and Basil. Served with Truffle Chips

CHICKEN CACCIATORE

Pulled Chicken, Peppers, Onions, Garlic, and Pomodoro. Served over Cresto di Gallo

DESSERT

Please Select One

SCOOP OF GELATO

CANNOLI