

Tuscany

ITALIAN RESTAURANT

Not responsible for lost or stolen articles left on tables.

Notice: You must be 21 years of age or older to purchase alcoholic beverages!

All of our employees ID! It's the law!

Note: Menu items & pricing are subject to change without notice.

Please call to verify your order.

Lunch Menu

Lunch is served from 11:00 a.m. – 3:00 p.m.

Grilled Chicken Salad – 6.95

Grilled Chicken Caesar Salad – 6.95

Tuna Salad – 5.95

Antipasto Salad – 6.99

Fettuccini Alfredo – 6.99

Fettuccini Alfredo with chicken – 7.99

Baked Ziti – 5.99

Chicken Parmesan – 6.99

Calzone – 6.50

Baked Spaghetti – 5.99

Baked Spaghetti with Meatballs – 6.99

Manicotti – 5.99

Stuffed Shells – 5.99

Cheese Ravioli – 5.99

Steak Subs – 6.99

Baked Lazagna – 5.99

Meat Ravioli – 5.99

Hot Subs

Steak Sub

Grilled steak with cheese, mushrooms, onions and marsala wine sauce – 8.95

Turkey Cheese Sub

Turkey, ham, salami, provolone, lettuce, onions, mayonnaise and Italian dressing – 6.95

Italian Napolitano

Ham, salami, provolone, lettuce, tomato, onion, mayonnaise and Italian dressing – 6.95

Meatball Parmesan – 6.95

Choice of Ham, Turkey, Meatball or Veggie Subs – 6.95

Appetizers

Baked Tomato, Parmesan, Mozzarella Cheese with Garlic – 4.95	Tuscany Bruschetta – 5.95
Cheese Sticks with Sauce – 4.95	Garlic Nuts – 4.95
Cheesy Bread with Sauce – 3.95	Fried Calamari – 6.95
Cheesy Bread with Pepperoni – 4.95	Caprese – 5.95
Italy-Style Cheesy Bread – 4.95	Cheese Dip – 5.95
	Spinach Dip – 5.95

Salads

We have crispy fresh salad with your choice of dressing. Dressings: Italian, Lite Italian, Honey Mustard, Blue Cheese, French, Caesar, Thousand Island and also our very own Homemade Ranch.
Salad

Steak Garden Salad – 8.95	Grilled Chicken Salad – 7.95
Grilled Salmon Garden Salad – 8.95	Feta Cheese Salad – 4.95
Grilled Chicken Caesar Salad – 7.95	Garden Tuna Salad – 6.95
Cesar Salad – 3.95	Garden Salad – 3.95
Chef Salad – 6.95	Antipasto Salad – 6.95

Baked Pasta

Made with our Very Own Sauce!

Baked Spaghetti	
Spaghetti and marinara sauce covered with cheese, then baked 7.95	
Baked Spaghetti with Meat Sauce – 7.95	
Baked Spaghetti with Meatballs – 7.95	
Baked Lasagna	
Delicious baked layers of noodles, meat, cheese and sauce – 7.95	
Baked Spinach Lasagna – 7.95	
Baked Meat Manicotti	
A pair of extra large meat manicotti smothered in homemade sauce and covered with melted mozzarella cheese – 7.95	
Baked Cheese Manicotti – 7.95	
Baked Stuffed Shells	
A pair of shells stuffed with three cheeses, topped with homemade sauce and melted mozzarella cheese – 7.95	

Baked Cheese Ravioli

Three cheese ravioli smothered in homemade pasta sauce and melted mozzarella cheese on a bed of spaghetti
– 7.95

Baked Spinach Ravioli

With tavern sauce – 9.95

Baked Meat Ravioli – 8.95

Baked Ziti

Penne rigate pasta with ricotta cheese, mozzarella and our homemade pasta sauce – 7.95

Chicken Parmesan

Two breaded chicken fillets smothered in homemade pasta sauce topped with melted mozzarella cheese on a bed of spaghetti – 8.95

Baked Catalina Florentine

Manicotti with spinach, ricotta cheese and mushrooms covered with creamy alfredo sauce and mozzarella cheese – 9.95

Chicken Catalina Florentine – 10.95

Baked Eggplant Rollini

Eggplant, ham, ricotta cheese and provolone cheese with a hearty side of spaghetti – 9.95

Baked Eggplant Parmesan

Eggplant, fresh marinara sauce, Parmesan and provolone cheese with a hearty side of spaghetti – 9.95

Our Own Specialties

You Choose Chicken or Veal. Served with your choice of pasta. Pasta Choices: Angel Hair, Linguini, Fettuccini, Spaghetti or Penne Rigate

Cacciatore

Sautéed mushrooms, onions and peas in our wine sauce – 11.95

Zingara

Sautéed in olive oil, white wine, peppers, tomatoes, mushrooms and fresh garlic – 11.95

Marsala

Sautéed in marsala wine with mushrooms – 11.95

Vesuvio

Sautéed with white wine, fresh garlic, tomatoes, mushrooms and melted mozzarella cheese – 11.95

Piccata

Lemon, mushrooms, capers and white wine with a touch of marinara sauce – 11.95

Sorrento

Sautéed mushrooms, prosciutto, eggplant, white wine sauce and melted mozzarella cheese with a touch of marinara – 11.95

Carbonara

Sautéed onions, bacon, fresh herbs and eggs with a touch of cream – 11.95

Saltinboca

Prosciutto, fresh spinach, white wine sauce and melted mozzarella cheese with a touch of marinara – 11.95

Pizzaiola

Sautéed with white wine, fresh garlic, olives and capers with our own marinara sauce – 11.95

Steak Marsala – 14.95

Pasta

Made with our very own sauce!

Veal Parmigiana

Fresh breaded veal with homemade marinara sauce and melted mozzarella cheese served on a nice portion of spaghetti – 9.95

Fettuccini Alfredo

Fresh fettuccini noodles in creamy alfredo sauce – 8.95

Chicken Fettuccini Alfredo

Fresh fettuccini noodles in creamy alfredo sauce and grilled chicken breast fillets – 10.95

Fettuccini Da Vinci

Fresh fettuccini noodles and broccoli in a creamy alfredo sauce and grilled chicken fillets – 11.95

Pomodoro

Fresh tomatoes with basil and oregano sautéed in white wine and fresh marinara sauce with a bed of spaghetti noodles – 7.95

Puttanesca

Capers, olives, mushrooms and fresh tomatoes sautéed in white wine and fresh marinara sauce with a bed of spaghetti noodles – 7.95

Sorrento

Fresh tomatoes sautéed in white wine and marinara sauce topped with melted buffalo mozzarella – 10.95

Tri-Color Tortellini

Tortellini pasta stuffed with spinach, peas and Parmesan cheese in alfredo sauce – 8.95

Spinach Tortellini – 9.95

Chicken Florentine

With homemade pesto sauce, fresh spinach, pine nuts, tomatoes, white wine and penne pasta – 11.95

Tuscany Burrito

Grilled chicken, mushrooms, broccoli, onions and garlic rolled in a flour tortilla with alfredo sauce – 10.95

Rack of Lamb – 14.95

BACK TO TOP

Seafood

Seafood

Pescatori

Shrimp, mussels, clams, calamari and little neck clams sautéed in white wine with fresh marinara – 13.95

Pesca

A combination of shrimp, mussels, clams and little neck clams sautéed in white wine with fresh marinara – 13.95

Fra Diavolo

Jumbo shrimp, mussels and scallops sautéed in white wine with fresh marinara – 13.95

Shrimp Scampi

Jumbo shrimp in a traditional oil garlic scampi sauce – 12.95

Shrimp Taverna

Fresh shrimp sautéed in garlic, marina sauce and a touch of cream – 12.95

Shrimp Primavera

Broccoli, spinach, mushrooms, fresh tomatoes and white cream sauce – 12.95

Shrimp Fettuccini Alfredo

Fresh fettuccini noodles in a creamy alfredo sauce and large fresh shrimp, for a seafood delight – 11.95

Smoked Salmon

Penne pasta with a smoked salmon, peas, onions, sundried tomatoes, marinara sauce and a touch of cream – 13.00

Shrimp Diavolo

White wine, shrimp, tortellini pasta, sundried tomatoes, alfredo/marinara sauce, cayenne pepper, crushed red pepper and basil – 13.95

Tilapia Shrimp

Tilapia, blackened grilled shrimp, fettuccini, alfredo sauce and basil – 13.95

Tuscany Tilapia

Tilapia, peas, fettuccini, sundried tomatoes, alfredo sauce, marsala wine and white wine – 10.99

Seafood Puttanesca

Caper and marinara sauce with white wine, black olives, calamari, shrimp, clams and mussels, chopped tomatoes and mushrooms – 12.99

Specials

Chicken Alforno

Chicken, penne, pinenuts, feta cheese, sherry wine, spinach, chopped tomatoes and mozzarella – 9.99

Cajun Fettuccini Alfredo

Kielbasa sausage, three shrimp, peas, cayenne pepper, alfredo sauce and fettuccini – 11.99

Chicken Portabella

Cayenne peppers, white wine, chicken, sundried tomatoes, onions, chopped tomatoes, alfredo sauce and fettuccini – 10.99

Calzones

Stromboli – 7.95

Pepperoni Calzone – 7.95

Cheese Calzone – 6.95

Ham Calzone – 7.95

Italian Meatball Calzone – 7.95

Spinach Calzone – 7.95

Garden Calzone – 7.95

Combo Calzone – 7.95

Hawaiian Calzone – 7.95

Mexican Calzone – 7.95

Sausage Roll Calzone – 7.95

Pizza By the Slice

Cheese Slice – 3.50

Pepperoni Slice – 4.95

Combo Slice – 4.95

White Pie Slice – 4.95

Feta Cheese Slice – 4.95

Mexican Slice – 4.95

Hawaiian Slice – 4.95

Spinach Slice 4.95

Vegetarian Slice – 4.95

Sicilian

Square with all the toppings of the Combo – 5.99

White Pie

Tomatoes, garlic and ricotta – 4.95

Spinach

Ricotta, spinach and mozzarella cheese – 4.95

Desserts

Tiramisu – 4.95
Spumoni – 2.95
Cannoli – 3.95
Cheesecake – 2.95
Caramel Pecan Cheesecake – 4.95

Lemon Drop – 3.95
Frazos – 3.95
Lava Cake with Vanilla Ice Cream – 3.95
Three Layers Chocolate Cake – 4.95

Beverages

Pepsi, Diet Pepsi, Mountain Dew, Dr Pepper, Sweetened & Unsweetened Iced Tea, Lemonade – 1.95

Coffee – 1.95
Milk – 1.95

Wines

Tuscany Proudly Features

Oak Ridge Winery
3 Girls Cabernet Sauvignon, Pinot Noir, Chardonnay
Montresor Nero Del Nago
\$5.00 Per Glass
Italian Vineyards House Selection – Beautiful Vineyards – Century Cellars

Merlot
Abundant plum, strawberry and cranberry flavors balanced on soft tannins with a soft finish.
Red Selections

Bully Hill-New York
Pleasantly sweet flavors of rich ripe berries. Glass 5.00 Bottle 17.00

Pinot Evil Pinot Noir – France
Medium-bodied, refreshing flavors of summer fruit. Glass 5.00 Bottle 19.00

Concannon Merlot-California
Wonderful plum jam flavors, rich and smooth, semi-dry flavor. Glass – 5.00 Bottle – 19.00

Di Majo Norante Sangiovese – Malise, Italy
Classic Italian red, layers of intense pepper and spice flavors. Bottle 22.00

Round Hill Cabernet Sauvignon – California
Rich flavors of plums, raspberries and black cherries. Glass 5.00-Bottle 19.00

Bridlewood – Central Coast Syrah

Flavors of berry and rich fig. Glass – 5.00 Bottle 19.00

Cabernet Sauvignon

A rich and complex wine with black cherry, plums, mint and anise flavors.

Louis M. Martini Cabernet – Sauvignon – Sonoma Coast

Subtle herbs complimented by chocolate and vanilla. Glass 5.50 Bottle 20.00

Stellina de Notte Pinot chianti – Italy

Classic dry-style, perfect for food pairings. Glass – 5.50 Bottle 20.00

Sterling Vintners Collection Meritage – California

Full-bodied fruit forward, new world-style. Glass 5.00 Bottle 20.00

Century Cellars

Chadonnay, Merlot, Cabernet Sauvignon. Glass 5.00 Bottle 20.00

Salmon Creek Cellars. Glass 5.00 Bottle 19.00

White Zinfandel

Light and lively aromas of strawberry, honeysuckle and apricots with a hint of sweetness.

Sparkling Selections

Fish Eye Pinot Grigio – California

Refreshingly light-bodied with subtle fig and melon. Glass 5.00 Bottle 16.00

Concannon Chardonnay – California

Pleasant citrus, vanilla and mild butterscotch flavors. Glass 5.00 Bottle 16.00

Lover's Leap Riesling – Kentucky

Flavors of ripe tropical fruits, apricots and figs. Glass 5.00 Bottle 19.00

Ecco Damani Pinot Grigio – Italy

Refreshingly light-bodied with subtle fig and melon. Glass 5.00 Bottle 16.00

Frei Brothers Chardonnay – Italy

Lemon and citrus fruit, which harmonize in a soft mellow finish. Glass 5.75 Bottle 21.00

White Selections

Villa Spinella Asti Spumante – Piedmont, Italy

Soft, smooth flavors of almonds in a creamy texture. Bottle 20.00

Chardonnay

Light combination of apple, fig and pineapple flavors a soft round finish.

Bolla Riesling – Italy

Floral aromas followed by spice and clues of honey. Glass 5.00 Bottle 18.00

Stellina de Notte Pinot Grigio – Italy

Crisp and bright with tropical fruit flavors. Glass 5.00 Bottle 20.00

Mixed Drinks

Tuscany Punch

A Sugar Shack twist on the original Trash Can Punch. Jazzed with a mélange of freshly squeezed orange juice, tangy lemon juice, southern peach brandy, engaging sugar syrup, accompanied with maraschino cherries presented in an ice-chilled punch bowl. A Sugar Shack Classic. (Great for Sharing!)

Golden Sunset

This is an upscale, cocktail. Made with Galliano, Crème de Cacao, and luscious smooth cream. Topped with a gold dust.

Dame la Gasolina

Dark rum, club soda, lime and lemon juice, sugar, a dash of grenadine and a hint of patron. A definite cure for the price-gouging of gas!

Tall and Dizzy

Southern Comfort, Malibu rum, Pineapple juice, cranberry juice and orange juice combined to make a fruity ecstasy of flavor. Topped with whip cream.

Sex on the Beach

After succumbing to the effects of 4-play, the natural flow of progression should leave you wanting more. Merged with a euphoric blend of Absolut Vodka, Peach Schnapps, titillating grapefruit juice, and vexing cranberry juice, this carousel of pleasure is enough to satisfy your innermost southern desires. Pure Ecstasy!

Tequilla Sunrise

Following the enrapturing effects of “Sex on the Beach”, one can hope to view the effects of a beautiful morning. Stimulate the day with a gentle touch of orange juice flowing over the subtle exploits of Jose Cuervo Silver Tequila, and a hint of grenadine. This definitely will complete the trilogy of a joyous occasion.

Pretty Mama

A Caribbean treat! Rum, melon liqueur, pineapple juice, grenadine, served over ice and topped with a cherry!

Martinis

Classic Martini

Choose from Skyy Vodka or Beefeater Gin with Dry Vermouth, shaken and served in a chilled martini glass with jumbo olives.

Cosmopolitan

Skyy Citrus Vodka, Cointreau and cranberry juice.

Sour Apple

Skyy Vodka, Watermelon Pucker Schnapps, Sprite and a splash of cranberry juice.

Mandarin

Skyy Orange Vodka, Cointreau and orange juice.

Caribbean Martini

Skyy Vanilla Vodka, Malibu Coconut Rum and pineapple juice.

Chocolate

Three Olives Chocolate Vodka, Godiva Dark Chocolate liqueur and a splash of cream.

Pomegranate

Skyy Citrus Vodka, Triple Sec and 100% pomegranate juice.

Margaritas

All margaritas offered on the rocks, shaken and strained or frozen.

House Lime

Gold Tequila and Triple Sec.

Tuscany's Grande

Cuervo Gold and Grand Marnier

Blue

Tarantula Azul and Blue Curacao.

Watermelon

Gold Tequila and Watermelon Pucker Schnapps.

Strawberry (frozen only)

Gold Tequila and strawberry Purée.

Liquor

Whiskey

House of Stewart - American Honey - Jack Daniels – 1792 - Evan Williams – Woodford - Makers Mark - Crown Royal - Pure Kentucky

Bourbon

Wild Turkey – Jim Beam – Buffalo Trace

Brandy

Christian Brothers

Rum

Malibu Coconut – Captain Morgan Spiced – Bacardi – Heaven Hill Burnetts Spiced

Vodka

Absolut Raspberry – Grey Goose – Svedka – Heaven Hill – Seagrams – Korski – Absolut – Glen More Absolut
Mandrin

Gin

Tanqueray – Mr. Boston Sloe – Bellows

Tequila

Montezume – 1921 – Herradura – Don Julio – Herradura Silver – 1800 – 1800 Silver – Tequila Rose

Cognac

Hennessy

Beer

Domestic

Budweiser – Bud Select – Bud Light – Miller Lite – Coors Light- Miller High Life – Bud Light Lime – Michelob Ultra

Imported

Stella Artois – Peroni – Birra Moretti – Blue Moon – Sam Adams – Killians – Heineken – Corona – Corona Light

