

Tomaso's

Wines by the Glass

Italy

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| Luxus 5, Cabernet/Sauvignon (Super Sicilian Blend) | 12 |
| Nero D'Avola/Syrah, Lusso | 8.5 |
| Grillo/Chardonnay, Lusso | 8.5 |
| Pinot Grigio, Splendido | 10 |
| Luxus One Chardonnay | 12 |
| Salice Salentino "Ribo", Pinot Noir, Marco Maci..... | 9 |
| Maximus, Meritage, Marco Maci | 10 |
| Merlot, Dragonero | 10 |

Appetizers

Mozzarella Caprese

Fresh mozzarella, tomatoes, roasted bell pepper and basil drizzled with extra virgin olive oil 10

Crispy Fried Calamari

In a specially prepared batter 10

Carpaccio with Parmigiano, Arugula & Cuori di Palma

Thin Filet Mignon with arugula, shavings of parmigiano, hearts of palm and truffle caper aioli 11

Ménage a Trois

Sautéed calamari, scallops and shrimp in a savory tomato herb sauce.
Served with toasted bruschetta 12

Antipasto Romano

Roman Artichokes, marinated olives, sopressata, parma prosciutto, auricchio provolone, House made fresh mozzarella and sun dried tomato 11 p.p

Escargot a La Bourguignon

Escargot baked with shallots, brandy sauce, and roasted garlic butter sauce 12

Baked Clams Casino

Baked clams on the half shell with roasted bell peppers, extra virgin olive oil, fresh herbs and crispy pancetta 10

Pasta and Seafood Selections

Spaghetti Amatriciana & Polpettine

Spaghetti with braised pancetta, cherry tomato sauce and miniature veal meatballs

17

Pansotti di Gnocchi alla Fiorentina

Potato dumplings stuffed with ricotta, spinach and asiago cheese in a sage-butter sauce

18

Gnocchi alla Norcina

Freshly made gnocchi pasta with sausage, porcini mushroom and truffle ragu

17

Kobe Beef and Truffle Cannelloni

An incredible home made cannelloni filled with Kobe beef blended with black truffle, porcini mushrooms, portobello au jus and mascarpone cheese

19

Rigatoni Bolognese con Polpette della Nonna

Rigatoni with three meal Bolognese and grand ma's meat balls

18

Strozzapreti alla Romana

Homemade strozzapreti pasta with fresh fava, peas and artichokes

18

Linguine with Lobster & Prawns Fradiavolo

Deshelled lobster tail and prawns in a spicy, fresh cherry tomato sauce.

Served with linguine and drizzled with Arugula pesto

29

Ménage a Trois Spaghetтини

Sea scallops, shrimp, deshelled Maryland crab in a savory garlic scented fresh tomato sauce

25

Mediterranean Cioppino

Scampi, sea scallops, clams, mussels and sea bass in a tomato-wine sauce.

Served on linguine and drizzled with spiced extra virgin olive oil

29

Macadamia and Herb Crusted Sea Bass

With lemon and extra virgin olive oil

29

Lemon King Prawns

Sautéed butterfly king prawns with mushroom, capers and lemon butter sauce

26

Steaks, Chops, Italian Little Miracles

All entrees served with today's Chef's selection of vegetables or as described

Eggplant Parmigiana and Tortelli di Montova

Sautéed eggplant baked with tomato basil sauce and fresh mozzarella cheese drizzled with basil pesto.

Served with house made ravioli filled with butternut squash and sweet potatoes in a butter-sage sauce

25

Veal Saltimbocca alla Romana

Scaloppine topped with prosciutto and sage in a wine reduction and veal demiglaze sauce. Served on butter poached spinach

25

Veal Cutlet alla Parmigiana

Sautéed free range veal cutlet encrusted with herbs and parmesan, baked with tomato sauce & buffalo mozzarella.

25

Veal Voldostana

Veal cutlet folded with Parma prosciutto and fontina cheese in a Madeira wine, mushrooms and truffle sauce

26

Rack of Lamb Provencal

Roasted rack of lamb encrusted with Herb de Provence. Drizzled with honey mustard & raspberry vinaigrette.

29

Filet Mignon (10 oz)

Grilled Herb crusted Prime Beef Tenderloin

34

Prime N.Y. Steak alla Pizaiola

Prime N.Y. Steak with sautéed mushrooms and cherry tomatoes in an oxtail reduction sauce

28

New York Steak Paillard In crosta di Erbe & Parmigiano

Grilled Prime N.Y. Steak in a parmesan and spicy herb crust

28

The Tuscan Mixed Grill

Petite filet mignon, lamb chop, house made Tuscan sausage

29

Soups

Tuscan Soup

Classic Tuscan Legume and Aromatic Vegetables soup drizzled with extra virgin olive oil

8

Lobster Bisque

With Fresh Diced Lobster

10

Salads

Tomaso's Salad

Organic Baby Field Greens, Fennel, Cucumbers, Arugula, and Balsamic Vinaigrette

8

Caesar Salad

Crispy Romaine Tossed with Our House Made Dressing, Herb Croutons and Parmesan Cheese

9

Berry & Goat Cheese

Organic Greens, Seasonal Berries, Candied Walnuts, Goat Cheese and Raspberry Vinaigrette

10

Our menu changes frequently to reflect the availability of the freshest ingredients.

Some items on the menu may not always be available.