

Tomaso's

Group Menu Options

The Sicilian

Arugula, Endive and Pear

With Dijon Vinaigrette, Crumbled Gorgonzola Cheese and Toasted Pecan

Choice of Entrée

Lemon King Prawns

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

Veal Scaloppine Marsala

Sautéed Veal Scaloppine in a Marsala Mushroom sauce

Eggplant Tort and Butternut Squash Ravioli

House Made Butternut Squash Ravioli topped with Crispy almonds in a light Amaretto Herb Sauce with a baked Eggplant Cake with Cheese Fondue

The Sicilian Feast

House made sausage, meatball and braciola served with pasta with three meat Bolognese

Assortment of House Made Desserts

\$48 plus tax and gratuity

The Roman

Antipasto Romano

Roman Artichokes, Marinated Olives, Sopressata, Parma Prosciutto, Provolone & Fresh Buffalo Mozzarella

Pasta Course

Cavatappi Carbonara

With braised Pancetta, Peas, Parmigiano Reggiano cheese and fresh ground black pepper

Choice of Entrée

Seared Wild Salmon with Roman Artichokes

With Poached Baby Artichokes and Drizzled with a Lemon Butter Sauce

Grilled Prime Filet Mignon

In a Parmesan Herb crust

Saltimbocca Alla Romana

Medallion of Veal Topped with Sage & Prosciutto Served on a bed of Spinach

Veal Medallions alla Cacciatore

Veal medallions with braised mushrooms, cherry tomato, wine and veal demiglace

Assortment of House Made Desserts

\$55 plus tax and gratuity

The Tuscan

Arugula, Endive and Pear

With Dijon Vinaigrette, Crumbled Gorgonzola Cheese and Toasted Pecan

Pasta Course

Ossobuco Ravioli

House Made Ravioli filled with slowly roasted braised Veal Shank with Mire Poix Vegetables in a Tomato-Sage and Truffle sauce

Choice of Entrée

Rib Eye Steak

Grilled with Field Mushrooms, Roasted Garlic and Italian Parsley

The Tuscan Grill

Petite Filet Mignon, double Lamb Chop & house made Sausage

Veal Cuscinetto

Pillow of Veal stuffed with Prosciutto and Fontina cheese in a Marsala Wine and Wild Mushroom sauce

Seafood with Tuscan Olive Oil

Scampi, Scallops, Crab, Clams and Mussels in a Tomato-Wine sauce. Served on a bed of Linguine and drizzled with spiced Herb Extra Virgin Olive Oil

Petrale Sole

In a Light Lemon Butter Sauce and Toasted Almonds

Assortment of House Made Desserts

\$68 plus tax and gratuity