

Tomaso's

Lunch Monday – Friday 11:00am – 2:30pm

Salads and Pasta Specialties

Crusted Ahi Tuna and Avocado Salad

Pepper corned and herb Ahi tuna seared and served with baby field greens and avocado salad \$16.95

Salmon Salad

Seared fresh salmon with arugula, endive and spring mix salad \$15.95

Prime Steak Caesar Salad

Parmesan and herb crusted prime sirloin steak grilled to order and sliced, served with Caesar Salad \$16.95

Chicken Milanese Salad

Grilled breast of Chicken incusted with herbs, served with organic baby field greens and toasted almonds with blue cheese vinaigrette, and crispy pancetta \$14.95

Tomato and Mozzarella Caprese

Fresh mozzarella, tomatoes and basil drizzled with extra virgin olive oil \$10.95

Carpaccio with Parmigiano, Arugula & Cuori di Palma

Thin Filet Mignon with shavings of parmigiano, Hearts of palm, arugula, parmigiano and truffle-caper aioli \$10.95

Spaghettoni Al Pomodoro E Basilico

Thin spaghetti tossed with tomato-basil sauce \$11.95

Pansotti alla Fiorentina

Housemade potato dumplings stuffed with ricotta, asiago and spinach \$15.95

Cavatelli alla Romana

Fresh made cavatelli with fava, peas, braised pancetta and parmesan cheese \$15.95

Linguine with Salmon Puttanesca

With fresh basil, seared salmon, olives, capers and vine ripened cherry tomato sauce \$15.95

Tortelli di Mantova

Housemade ravioli filled with butternut squash and sweet potatoes in a brown butter-sage sauce \$14.95

Tomaso's Artwork

Tuscan N.Y. Steak Sandwich

Grilled prime N.Y. steak with blue cheese mayo, arugula, shaved red onion and tomato
\$14.95

Seared Wild Salmon

Seared fresh wild salmon in a lemon, caper and mushrooms sauce \$16.95

Sea bass Almandine

Sautéed fresh Sea Bass in a lemon-butter sauce and toasted almond sauce \$16.95

Ahi Tuna alla Livornese

Seared fresh tuna with olives, capers and fresh tomato-herb sauce.
Served with linguine \$16.95

Chicken Piccata

Sautéed breast of chicken with lemon caper sauce and steamed assorted fresh vegetables drizzled with lemon infused extra virgin olive oil \$15.95

Chicken and Sausage Ala Calabrese

Chicken and house made sausage, grilled and finished in a lemon-vinegar reduction sauce with cherry peppers, mushrooms and roasted garlic \$15.95

Chicken Marsala

Boneless breast of chicken in a Marsala red wine and wild Mushroom sauce \$14.95

Veal Scaloppine

Sautéed Veal Scaloppini in a Parmesan-Egg batter in a light Lemon-Butter sauce
\$18.95

Veal Scaloppine di Parma

Sautéed Veal Scaloppini baked with Prosciutto and Gruyere Cheese \$18.95

Prime N.Y. Steak con Funghi & Pomodoro

8oz. Prime N.Y. steak with braised wild mushrooms and grape tomatoes in oxtail reduction sauce \$20.95

N.Y. Steak Paillard in Crosta di Erbe e Parmigiano

Prime N.Y. Steak lightly pounded in a parmesan and herb crust served with tomatoes and fresh mozzarella with basil, oregano and extra virgin olive oil \$20.95