

# TUSCANY

— *Wheeling* —

FAMILY RELIEF MENU

**\$49.95**

**FAMILY DINNER FOR 4 PEOPLE  
INCLUDES:**

**BREAD**

**SALAD 1/2 TRAY**

CHOICE OF CAESAR OR HOUSE SALAD  
WITH CHOICE OF DRESSING

**PASTA & SAUCE 1/2 TRAY**

CHOICE OF ONE PASTA  
**RIGATONI, PENNE, SPAGHETTI, OR CHEESE MEZZALUNE**  
CHOICE OF ONE SAUCE  
**MARINARA, BOLOGNESE, CIPRIANI**

**CHICKEN & SAUCE 1/2 TRAY**

1/2 TRAY INCLUDES CHICKEN BREASTS COOKED  
WITH ONE SAUCE OF YOUR CHOICE  
**PICCATA, MARSALA, VESUVIO, OR PARMIGIANA**

**\* SUBSTITUTE VEAL FOR CHICKEN  
WITH SAUCE + \$15**

CHOOSE ONE SAUCE

## ANTIPASTI

<b>BRUSCHETTA</b>	<b>8.00</b>	<b>ANTIPASTO (FOR 2)</b>	<b>18.00</b>
roma tomatoes, basil, evoo, crusty bread		prosciutto, speck, salami, grana	
<b>CALAMARI FRITTI</b>	<b>15.00</b>		
house cocktail sauce, lemon garlic aioli		parmigiano, olives	
<b>CARPACCIO DI MANZO G</b>	<b>15.00</b>	<b>VONGOLE AL FORNO</b>	<b>14.00</b>
arugula salad, shaved parmigiano, truffle oil		8 baked clams, Italian herb	
<b>PROSCIUTTO E MOZZARELLA G</b>	<b>18.00</b>		
parma prosciutto, imported Bufala		breadcrumbs, white wine sauce	
mozzarella, arugula salad		<b>POLPI G</b>	<b>18.00</b>
<b>SEPIE E POLENTA</b>	<b>15.00</b>		
wine braised cuttlefish, swiss chard, herbs, tomato sauce, soft polenta		spicy grilled octopus, tri-colored	
		salad, balsamic vinaigrette	
		<b>CAPRESE G</b>	<b>14.00</b>
		vine ripe tomato, imported	
		Bufala mozzarella, fresh basil,	
		evoo, balsamic reduction, pesto	

## PIZZE *from our wood burning oven*

<b>MARGHERITA</b>	<b>14.00</b>
mozzarella, basil chiffonade, evoo	
<b>SALAMINO E BUFALA MOZZARELLA</b>	<b>17.00</b>
spicy salamino	
<b>PROSCIUTTO E ARUGULA</b>	<b>17.00</b>
mozzarella, parma prosciutto, arugula, parmigiano, evoo	
<b>REGINA</b>	<b>15.00</b>
Tuscan sausage, roasted pepper, mushroom, mozzarella	

## VERDURE

<b>SPINACI G</b>	<b>8.00</b>	<b>RAPINE AGLIO E OLIO G</b>	<b>8.00</b>
butter, parmigiano cheese		garlic and oil	
<b>PATATE FRITTE AL TARTUFO</b>	<b>7.00</b>	<b>MISTO GRIGLIA G</b>	<b>9.00</b>
herb aioli, truffled pomme frites		squash, eggplant, peppers, red onion	

## ZUPPE E INSALATE

<b>MINISTRONE G</b>	<b>8.00</b>	<b>CESARE</b>	<b>10.00</b>
fresh vegetable soup		romaine hearts, shaved parmigiano,	
<b>PASTA E FAGIOLI G</b>	<b>8.00</b>		
bean soup purée		house crouton	
<b>TOSCANA G</b>	<b>10.00</b>	<b>BARBE ROSSE G</b>	<b>10.00</b>
<i>for 2 or more, price per person</i>		roasted red beets, hazelnuts, citrus	
mixed greens, provolone, hearts of		segments, goat cheese, frisee, butter	
palm, chick peas, olives, sun-dried		lettuce, sherry vinaigrette	
tomatoes, blue cheese vinaigrette		<b>INSALATA DELLA CASA</b>	<b>7.00</b>
<b>CUORE DI LATTUGA</b>	<b>11.00</b>	iceberg, cucumber, tomatoes, carrots,	
baby lettuce, kale, celery, walnuts,		house vinaigrette	
crispy apple, crispy parmigiano,			
tomatoes, croutons, lemon, evoo			

## PASTE

*all pasta available with tomato sauce or bolognese sauce*  
**GLUTEN-FREE PASTA IS AVAILABLE (ADD \$2)**

<b>TORTELLONI QUATTRO FORMAGGI</b>	<b>18.00</b>	<b>PACCHERI AL SALMONE</b>	<b>18.00</b>
chicken filled, four cheese sauce,		smoked salmon, vodka cream tomato	
pistachio crumble, crispy leeks		sauce, parsley	
<b>RAVIOLINI PERA</b>	<b>20.00</b>	<b>PAPPARDELLE PORCINI E SALSICCIA</b>	<b>22.00</b>
roasted pear, parmigiano, toasted nuts,		Tuscan sausage, porcini mushroom,	
sun-dried tomatoes, mascarpone cream		garlic, light parmigiano cream sauce	
<b>RAVIOLACCI TOSCANI</b>	<b>19.00</b>	<b>TAGLIATELLE BURRATA E FUNGHI</b>	<b>26.00</b>
homemade ravioli filled with short ribs,		homemade ribbon pasta, wild	
with a parmigiano, brown butter and		mushrooms, burrata, parmigiano	
sage sauce		<b>SPAGHETTINI DI MARE</b>	<b>26.00</b>
<b>SPAGHETTINI DI MARE</b>	<b>26.00</b>	calamari, mussels, clams, shrimp,	
marinara, toasted garlic and herbs		<b>SEPIA E VONGOLE</b>	<b>21.00</b>
<b>PENNE E CAPESANTE</b>	<b>24.00</b>	sautéed clams and cuttlefish, lightly spicy	
seared sea scallops, garlic, evoo, herbs,		garlic white wine sauce, squid ink pasta	
hot pepper, light tomato sauce		<b>GNOCCHI ALLA BOLOGNESE</b>	<b>18.00</b>
<b>MACCARONI CIPRIANI</b>	<b>19.00</b>	homemade gnocchi, bolognese sauce,	
fresh homemade pasta, basil, tomato		shaved parmigiano	
cognac cream sauce			

## SECONDI

<b>POLLO MONTECARLO</b>	<b>25.00</b>
pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach	
<b>POLLO PARMIGIANA</b>	<b>23.00</b>
chicken, tomato sauce, mozzarella, parmigiano	
<b>VITELLA PICCATATA</b>	<b>30.00</b>
veal, lemon, white wine, capers, fettuccine, lemon thyme sauce	
<b>COSTOLETTA DI VITELLA</b>	<b>43.00</b>
grilled veal chop, rapini garlic evoo, roasted herb potatoes	
<b>AGNELLO AL FORNO</b>	<b>43.00</b>
rack of lamb, mashed potatoes, olives, wild mushroom sauce	
<b>MELANZANE ALLA PARMIGIANA</b>	<b>19.00</b>
tender eggplant, tomato sauce, parmigiano, fresh mozzarella, herb fettuccine	
<b>SALSICCIA FUNGHI PORCINI E POLENTA</b>	<b>22.00</b>
Tuscan sausage, porcini mushrooms, herbs, white wine, soft polenta	
<b>MAIALE ALLA GRIGLIA</b>	<b>28.00</b>
grilled 12oz. pork chop, white beans, rapini garlic evoo, roasted herb potatoes	
<b>SALMONE GRATINATO</b>	<b>28.00</b>
herb and breadcrumb crusted pan-seared salmon, roasted fennel, blistered tomato	
<b>SCRIGNO DEL MARE</b>	<b>36.00</b>
clams, mussels, calamari, shrimp, fin fish, shrimp tomato broth, garlic bread	
<b>FILETTINI CON FUNGHI E PATATE ALL'ERBE</b>	<b>38.00</b>
seared beef tenderloin, crispy potato and wild mushrooms, malbec reduction, toasted sage	

PLEASE ALERT STAFF OF ALLERGIES OR DIETARY RESTRICTIONS.  
 \*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of food-borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

G = GLUTEN FREE ITEMS BUT PLEASE NOTE THIS IS NOT  
 NOT A GLUTEN FREE ENVIROMENT