



Tuscany
Italian Ristorante

NEWPORT NEWS 2017 RESTAURANT WEEK
January 21st – February 4th
Two Course Lunch \$10.00 (plus tax & gratuity)

Entrees:

CLASSIC CAESAR – crisp hearts of romaine lettuce with helium tomato and asiago cheese

LASAGNA - layers of lasagna pasta baked in the oven with our signature meat sauce

PENNE PRIMAVERA – seasonal vegetable in garlic and extra virgin olive oil
(also available with alfredo sauce)

TORTELLONI FIORENTINA – four cheese tortelloni with baby spinach and ricotta cheese baked in the oven

FETTUCINE ALFREDO – fettucine pasta in a creamy parmesan sauce

RIGATONI ALLA VODKA – rigatoni pasta in a creamy vodka sauce

LINGUINE WITH MEATBALLS – linguine pasta with meatballs in fresh basil tomato sauce

CHICHEN PARMIGIANA – herbed chicken breast baked in the oven with fresh basil tomato sauce

EGGPLANT PARMIGIANA - layers of eggplant baked in the oven with fresh basil tomato sauce

PENNE NAPOLITANO– penne pasta with meatballs baked in the oven

MARGHERITA PIZZA - filetto di pomodoro, fresh basil and mozzarella cheese

*add chicken to any entree for \$2.95

*add shimp to any entree for \$3.95

*substitute regular pasta for wholewheat or gluten free just for \$1.50

Desserts

Cannoli or Chocolate chip cheesecake



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NEWPORT NEWS 2017 RESTAURANT WEEK
January 21st – February 4th
Three Course Dinner \$20.00 (plus tax & gratuity)

Appetizers:

Crostini - toasted focaccia bread and Maryland crabmeat baked in the oven

Bruschetta Pomodoro - pizza crust with helium tomato, red onions and basil

Mozzarella Fritta- – fried mozzarella sticks served with marinara sauce

Stuffed Eggplant – eggplant filled with ricotta and mozzarella cheese and baked in the oven

Calamari - ringlets and tentacles of fried calamari served with spicy marinara sauce

Entrees:

CLASSIC CAESAR with grilled chicken – crisp hearts of romaine lettuce roma tomato tossed with our signature creamy Caesar dressing, freshly grated parmesan cheese and asiago cheese

LASAGNA - layers of lasagna pasta baked in the oven with our signature meat sauce

PENNE PRIMAVERA – with seasonal vegetable in garlic and extra virgin olive oil
(also available with Alfredo sauce)

TORTELLONI FIORENTINA – four cheese tortellini with baby spinach and ricotta cheese baked in the oven

FETTUCINE ALFREDO – fettucine pasta in a creamy parmesan sauce

RIGATONI ALLA VODKA – rigatoni pasta in a creamy vodka sauce

LINGUINE WITH MEATBALLS – linguine pasta with meatballs in fresh basil tomato sauce

CHICHEN PARMIGIANA – herbed chicken breast baked in the oven with fresh basil tomato sauce

EGGPLANT PARMIGIANA - layers of eggplant baked in the oven with fresh basil tomato sauce

PENNE NAPOLITANO– penne pasta with meatballs baked in the oven

SALMON FIORENTINA – wild caught salmon with spianch and crabmeat in sherry wine lemon and butter

VEAL MARSALA – medallions of veal with wild mushroom in marsala wine sauce

FLOUNDER FRANCESE – pan seared flounder in white wine lemon and butter sauce

MARGHERITA PIZZA - filetto di pomodoro, fresh basil and mozzarella cheese.

*add chicken to any entree for \$2.95

*add shimp to any entree for \$3.95

*substitute regular pasta gluten free for \$1.50

Desserts

Cannoli or Chocolate chip cheesecake