

Tuscany Ristorante

NEWPORT NEWS RESTAURANT WEEK

Three-Course Dinner (\$30.00) ++

Appetizers :

Crostini - toasted focaccia bread and Maryland crabmeat baked in the oven with melted mozzarella cheese.

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

Brusheta Pomodoro - pizza crust drizzle with olive oil ,oregano & romano cheese served with Roma tomato, red onions and fresh basil

Mozzarella Frita- – fried mozzarella sticks served with marinara sauce

Stuffed Eggplant – eggplant filled w/ ricotta cheese, romano cheese, asiago cheese & mozzarella baked in the oven

Entrees :

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

Lasania - 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 tortelloni with baby spinach & 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

Penne Napolitano – penne pasta baked with ricotta, mozzarella, parmesan cheese and meatball

Spaghetti wih meat ball – spaghetti pasta with our homemade meatballs in pomodoro sauce

Chicken/veal parmigiana- Chicken breast/ veal with melted mozzarella cheese and tomato sauce with a side of linguini pasta

Eggplant parmigana - layers of eggplant with fresh basil pomodoro sauce romano cheese baked in the oven with melted mozzarella cheese served with spaghetti

Margherita pizza - filetto di pomodoro, fresh basil and mozzarella cheese plus one topping.

*add chicken to any entree for \$2.95

*add shimp to any entree for \$3.95

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

Desserts

Sicilian cannoli

Chocolate chip cheesecake

Frangelico tiramisu