

# Tuscany Grill

7640 N Wickham Rd Ste 105 32940-8242 · +13217577220 · Updated: Jan 14, 2026

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## STARTERS 14

<b>Pasta Fagioli</b>	<b>\$7.00</b>
cannellini beans, ditalini pasta, tomatoes, onions and bacon	
<b>Beefsteak Tomato and Mozzarella Caprese</b>	<b>\$10.00</b>
topped with capers, aged balsamic and garlic	
<b>Panko Crusted Italian "Eggroll"</b>	<b>\$9.00</b>
crisped pasta wrapped ricotta cheese with chunky marinara	
<b>Homemade Meatballs</b>	<b>\$7.00</b>
atop herbed polenta in sauce Demi-Glace	
<b>Warmed Fresh Blue Crabmeat Fondutta</b>	<b>\$9.00</b>
with marinated tomatoes, goat cheese and garlic crostinis	
<b>Flash Fried Calamari</b>	<b>\$11.00</b>
traditional or tossed with pepperoncinis and served with a sriracha aioli and spicy fra diavolo sauce	
<b>Housemade Flatbread</b>	<b>\$7.00</b>
topped with spinach, shrimp, parmigiana and tomatoes	
<b>Prince Edward Island Mussels</b>	<b>\$9.00</b>
in marinara, fra diavolo or white wine sauce	
<b>Crisp Lasagna Bites</b>	<b>\$9.00</b>
layers of pasta, ricotta, mozzarella and sirloin over marinara	
<b>Brooke's Bruschetta</b>	<b>\$10.00</b>
sun-dried tomato, red onion and basil in balsamic, sprinkled with goat cheese	
<b>Pan Seared Sea Scallops</b>	<b>\$14.00</b>
in a citrus, Chardonnay butter	
<b>Mortar and Pestle</b>	<b>\$8.00</b>
mashed heirloom beans with roasted peppers, truffle oil, sage and crusty bread	
<b>Artisan Cheese Sampler</b>	<b>AVAILABLE OPTIONS</b>
three select cheeses with Merlot jelly, sweet sun-dried tomatoes and flat breads	
	\$13.00
	Add meat: \$15.00
<b>Sea Salt and Cracked Peppercorn Seared Rare Tuna</b>	<b>\$11.00</b>
over marinated shaved fennel and red onion salad in a citrus pink peppercorn vinaigrette	

## INSALATA 3

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### **Almond Crusted Duck Tenderloin Salad** **\$17.00**

with sun-dried cranberries and goat cheese in a white truffle oil vinaigrette

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### **Mediterranean** **\$10.00**

artichokes, hearts of palm, red onion, tomato, olives, feta and pepperoncini topped with homemade Greek dressing

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### **Fresh Mozzarella and Beefsteak Tomato** **\$10.00**

atop mixed baby greens, red onion and basil drizzled with a balsamic reduction

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## IL PESCE 8

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### **Pan Seared Jumbo Scallops** **\$24.00**

in a brown butter sauce with frizzled sage and black peppered asparagus

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### **Pescatore** **\$22.00**

shrimp, scallops, mussels, clams and calamari sauteed in garlic oil and finished in marinara, fra diavolo or Chardonnay butter served over linguini

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### **Scampi Tuscany** **\$19.00**

jumbo shrimp in a garlic white wine butter sauce with tomatoes, basil, scallions and lemon over angel hair pasta

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### **Clams Casino Pasta** **\$17.00**

Littleneck clams with smokey bacon, onions tomato and clam broth finished with butter and oregano atop linguini

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### **Mussels Tuscany** **\$14.00**

Prince Edward Island Mussels sauteed in a light marinara, fra diavolo or Chardonnay butter atop linguini

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### **Shrimp and Scallops Pesto** **\$20.00**

sauteed with roasted red peppers in a pistachio pesto crema tossed with penne

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### **Grilled Scottish Salmon or Tuna Acropolis** **\$19.00**

artichokes, sun-dried tomatoes, Kalamata olives and red peppers in a lemon scented white wine butter sauce over egg nest fettuccine

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### **Spicy Calamari Fra Diavolo** **AVAILABLE OPTIONS**

fresh calamari in our spicy garlic marinara served over linguini

\$16.00

With shrimp: \$21.00

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## TUSCANY GRILL ORIGINALS 9

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### **Grilled Mediterranean** **\$18.00**

spicy skillet seared crispy rigatoni pasta with chicken, shrimp, Italian sausage, colorful peppers and onions

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### **Chicken or Veal Acropolis** **AVAILABLE OPTIONS**

artichokes, red peppers, Kalamata olives and sun-dried tomatoes in a lemon garlic butter over angel hair

Chicken: \$16.00

Veal: \$18.00

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### **Napoleon Chicken Breast** **\$17.00**

Tuscan grilled chicken with layers of spinach, beefsteak tomatoes, portabellos and goat cheese drizzled with a thyme scented balsamic reduction

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### Rigatoni Ala Grill

Italian sausage, roasted red and green peppers, caramelized onions and mushrooms in a tomato ragout

#### AVAILABLE OPTIONS

\$14.00

Add chicken: \$17.00

### Angel Hair Imperial

spinach sauteed in a garlic olive oil tossed in a Sherry cream sauce

#### AVAILABLE OPTIONS

\$14.00

Add chicken: \$17.00

Add shrimp or fresh catch:

\$21.00

### Eggplant Rollatini

thin sliced battered eggplant stuffed with mozzarella and ricotta baked and served over spaghetti marinara

**\$14.00**

### Chicken or Veal Piccata di Funghi

sauteed with mushrooms, capers and artichoke hearts in a lemon Chardonnay butter over fettuccine

#### AVAILABLE OPTIONS

Chicken: \$16.00

Veal: \$18.00

### Baked Italiano

meatball, sausage, eggplant rollatini, ravioli, manicotti and rigatoni pasta all baked in our homemade ragout and topped with melted mozzarella

**\$15.00**

### Slow Roasted Pork Osso Bucco

with butternut squash tortallacci in a red pepper-sage brodetto

**\$23.00**

## TUSCAN TRADITIONS 6

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### Chicken or Veal Marsala

sauteed with portabello mushrooms in a Marsala wine and light cream sauce served over angel hair

#### AVAILABLE OPTIONS

Chicken: \$16.00

Veal: \$18.00

### Chicken or Veal Parmigiana

topped with our homemade marinara and baked with mozzarella cheese over spaghetti

#### AVAILABLE OPTIONS

Chicken: \$16.00

Veal: \$18.00

### Homemade Lasagna

eight layers of pasta, sirloin, ricotta, mozzarella and Romano cheeses baked in our homemade ragout

**\$13.00**

### Spaghetti

finished with your choice of our homemade ragout or marinara

#### AVAILABLE OPTIONS

\$11.00

Topped with Meatballs, Sausage or Meat Sauce:

\$13.00

Add melted mozzarella: \$1.00

### Fettuccine Alfredo

tossed in our homemade Alfredo cream sauce with pancetta, scallions and Romano cheese

#### AVAILABLE OPTIONS

\$14.00

Add chicken: \$17.00

Add shrimp or fresh catch: \$21.00

## Penne Ala Vodka

our homemade tomato cream spiked with Kettle One vodka and caramelized garlic

### AVAILABLE OPTIONS

\$14.00

Add chicken: \$17.00

Add shrimp or fresh catch: \$21.00

## SIDES <sup>5</sup>

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**Herbed Polenta Cake** **\$3.00**

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**Herb Seasoned Broccoli** **\$3.00**

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**Pan Roasted Seasonal Vegetables** **\$3.00**

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**Black Peppered Grilled Asparagus** **\$5.00**

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**Pasta with Marinara** **\$3.00**

## DESSERT <sup>6</sup>

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**Tiramisu** **\$7.00**

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**Chocolate Chip Cannolis** **\$7.00**

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**Gelato** **\$7.00**

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**Chocolate Mousse Marquis** **\$7.00**

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**Creme Brulee Cheesecake** **\$7.00**

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**Gina's Original Italian Wedding Cake** **\$7.00**