

Tuscany Art in Dining

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Grapevine, TX 76051-0000

(817) 328-6111

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Tuscany Art in Dining Dinner

Appetizers

Seasonal Ravioli	Tuscany's homemade pasta stuffed with the freshest seasonal ingredients and served with a complimenting sauce.	\$8.00
Tuscan House Stuffed Shrimp (Charcoal Grilled)	Fresh giant shrimp stuffed with roasted red bell peppers, house seasoning, smoked mozzarella, wrapped with paper thin sliced prosciutto, and glazed with orange BBQ sauce. Served with a remoulade sauce.	\$10.00
Fried Eggplant Napoleon	Thin slices of breaded & crispy fried eggplant stacked with thinly sliced mozzarella and beefsteak tomatoes. Drizzled with marinara and basil pesto.	\$7.00
Calamari Fritti	Lightly battered and flash fried calamari, lightly drizzled with lemon butter and served with a roasted garlic aioli and marinara sauce.	\$8.00
Crab Cakes (Deep Fried or Pan-Seared)	Sweet jumbo lump crab mixed with herbs and spices and lightly breaded. Pan-seared or fried with house au gratin sauce.	\$16.00
Fonduta di Spinace	Fresh spinach combined with roasted red peppers, artichoke hearts, and a combination of cheeses. Served with homemade crostini.	\$8.00
Salisiccia Italiana Con Peperoni	Mild Italian sausage grilled over hardwood charcoal and served with roasted peppers, onions and served with house pomodoro sauce.	\$8.00
Cozze	Prince Edward Island mussels steamed served with your choice of spicy pomodoro ssauce, saffron broth or lemon butter.	\$10.00
Bruschetta	Fresh roma tomatoes with extra virgin olive oil, basil, shaved aged gran cru pecorino, sea salt and fresh ground pepper. Served on homemade crostini.	\$7.00
Pinzimonio	Fresh assorted seasonal vegetables served with assorted Academia Barilla olive oils and balsamic vinegars.	\$6.00
Salumi and Formaggi Italiani	Italian air dried cured meats and selected Italian cheeses, served with grape salad and giardiniera. Per item 3 (ask about today's selections)	\$3.00 per item

Soup and Salad

Tomato Caprese Salad	Tomato and fresh buffalo mozzarella slices with fresh basil, seasoned and finished with extra virgin olive oil and aged balsamic must.	\$8.00
Mediterranean Salad	Field greens and iceberg lettuce, fresh roma tomatoes, julienne red onions, cucumbers, and ricotta salata, tossed in white balsamic vinaigrette.	\$7.00
Caesar Salad	Fresh romaine lettuce tossed in a homemade caesar dressing, served with house croutons and topped with shaved parmesan.	\$8.00
Spinach Salad	Fresh baby leaf spinach, Granny Smith apples, red onions, oven roasted herb tomatoes, pistachio crusted warmed goat cheese medallion, tossed in a warm bacoan dressing.	\$8.00
Frisee Salad	Frisee lettuce, candied walnuts, radicchio, prosciutto, and roasted figs, tossed in a balsamic dressing and topped with pistachio crusted warmed goat cheese medallion.	\$8.00
Italian Salad	Fresh romaine and iceberg lettuce, artichoke hearts, kalamata olives, pepperocini's, roma tomatoes, and red onions, tossed with house Italian dressing, topped with gorgonzola cheese and house croutons.	\$6.00
Umbrian Salad (Authentic)	Field greens caramelized port wine poached pears, red onions, tossed in a balsamic dressing with spicy walnuts and topped with Academia Barilla pecorino cheese.	\$7.00
Warm Heirloom Tomato Salad (Seasonal)	Heirloom tomatoes marinated in extra virgin olive oil and fresh herbs.	\$8.00
Minestrone (Served Tableside)	Carrots, onions, celery, squash, zucchini, and potatoes, cooked in a rich tomato chicken broth.	\$6.00
Lenticchie Di Castelluccio Con Salsicce	Braised lentils cooked with Italian sausage, pancetta, celery, and onions, slow cooked in a rich chicken broth.	\$6.00
Panzanella Salad	Quartered tomatoes, rustin cread, white wine vinegar, sea salt, red onion, cucumber, basil, and sweet green bell peppers, tossed in an Italian vinaigrette.	\$5.00

Pollo

Tuscan House Stuffed Chicken Florentine	Pan-seared boneless chicken breast stuffed with fresh spinach, roasted red pepper, smoked Gouda, served with a roasted garlic rosemary cream sauce.	\$18.00
Chicken Marsala	Grilled boneless chicken breasts seasoned, pan-seared and deglazed with marsala wine, brown stock and butter.	\$16.00
Chicken Picatta	Pan-seared boneless chicken breasts served with a lemon caper butter sauce.	\$16.00
Chicken Scallopini	Lightly breaded chicken breast pan-fried in lemon butter and topped with prosciutto, mushrooms, roasted red bell peppers and capers.	\$17.00
Chicken Milanese	Thinly pounded chicken breasts pan fried with peppers, cippolline onions and sage. Served with a brown butter sauce.	\$16.00
Pollo alla Diavola alla Parmigiana (Flattened Chicken)	Seasoned pressed chicken skillet seared to a golden crisp. Served with a Madeira rosemary wine sauce.	\$15.00

Seafood

Tuscan House Stuffed Shrimp	Giant shrimp stuffed with roasted red bell peppers, smoked mozzarella cheese, wrapped with paper thin sliced prosciutto and glazed with orange BBQ sauce. Served with a remoulade sauce.	\$26.00
Daily Fresh Fish	Charcoal-grilled, broiled, pan fried, or Tuscan style.	Market
Aragosta Cotta (House Specialty Served Table Side)	Delicate lobster charcoal-grilled stuffed and served in a herb and white wine sauce.	Market
Shrimp and Scallop Spiedini	Jumbo shrimp and scallops skewered and prepared char-grilled, broiled, or Tuscan Style.	\$22.00
Seafood Newburg	Fresh sauteed seafood baked in a rich sherry cream and cheese sauce.	\$19.99
Tuscan Shrimp au Gratin	Jumbo shrimp baked in a rich cream herb sauce with green onions, cheese and heavy cream.	\$19.00

Seafood

Crab Cakes (Deep Fried or Pan-seared)	Sweet jumbo lump crab mixed with herbs and spices and lightly breaded. Pan-seared or fried and served with house au gratin sauce.	\$22.00
Tuscan House Shrimp Scampi	Sauteed jumbo shrimp tossed in a champagne cream sauce with garlic and fresh herbs. Served over homemade pasta.	\$17.00
Tuscan Fermo Grande (Big Catch)	Jumbo shrimp, scallops, Prince Edward Island mussels, jumbo lump crab, sauteed in extra virgin olive oil, garlic, shitake mushrooms and tossed in a champagne and tarragon cream sauce. Topped with herb roasted tomatoes and green onions.	\$22.00

Carne

Chateaubriand (Old World Carved Tableside)	Size cut to order, seasoned and charcoal-grilled.	Market
Veal Chop	14 oz. bone-in, marinated and charcoal-grilled	\$32.00
Australian Lamb Chop	Herb-crusted, charcoal-grilled, served with rosemary veal stock. Garnished with pear chutney and mint.	\$28.00
Pork Chop	Double cut 16 oz., seasoned, charcoal-grilled, served with pear chutney.	\$24.00
Tenderloin of Beef	8,10 or 12 oz. seasoned, charcoal-grilled, finished with light garlic butter.	8oz. \$28.00 10oz. \$32.00 12oz. \$36.00
Rib-Eye (Delmonico)	14 oz., seasoned and charcoal-grilled.	\$32.00
Veal Piccata	Pan-seared veal served with a lemon caper butter sauce.	\$24.00
Veal Marsala	Veal slices seasoned, pan-seared and deglazed with marsala wine, brown stock and butter.	\$24.00
Veal Saltimbocca	Pan-seared tender veal with fresh sage, prosciutto served with a light lemon butter sauce.	\$26.00
Charcoal - Grilled Filet Gorgonzola	10 oz. filet topped with grilled portabella mushrooms and our creamy gorgonzola cheese sauce.	\$36.00
Filet Rossini	8 oz. tenderloin, white truffles (fresh when available), bechamel, gruyere, ham and marsala wine.	\$38.00
Sauces for Steak and Seafood	Red wine shallot, hollandaise, Bearnaise, dijon bordelaise, spicy herb butter, white truffle beurre blanc, porcini demi glaze, mostarda, chipotle wine butter, lemon butter, mushroom marsala.	\$4.00 each

Primi Piatti Pasta

Select a pasta then a sauce from the list below. Each selection \$8.00.

Pasta	Linguini, fettuccini, pappardelle, spaghetti, penne, soft creamy polenta, chef's choice risotto or pasta, gnocchi, angel hair.	\$8.00
Boscaiola	Tomato base with porcini mushrooms, rosemary, cream, spices and demi-glace.	
Pesto	Fresh basil, pine nuts, olive oil and parmesan cheese.	
Lemon Butter Marinara	White wine lemon butter sauce with garlic and onions.	
Pomodoro	Rustic spicy tomato basil sauce.	
Alfredo	Traditional tomato basil sauce.	
Bolognese	Heavy whipping cream and parmesan cheese.	
Tomato Vodka	Tomato basil meat sauce.	
Fresh Tomato Garlic	Creamy tomato with hints of vodka.	
Amatriciana	Peeled cherry tomatoes, sauteed garlic, fresh basil and extra virgin olive oil.	
	Rustic tomato sauce with red wine and pancetta.	

Contorni - Sides

Seasonal Grilled Vegetables	Charcoal-grilled with fresh herbs and extra virgin olive oil.	\$7.00
Scalloped Potatoes	Thinly sliced potatoes baked in a garlic custard sauce with a golden crust.	\$7.00
Twice Baked Potatoes	Whipped potatoes with cheddar and Gouda cheeses, mixed with horseradish, pancetta, chives, and house seasonings, baked inside a potato shell.	\$6.00
Asparagus	Charcoal-grilled and parmesan crusted asparagus served in a lemon butter parmesan sauce.	Market
Vegetable Ragout	Seasonal vegetables tossed with herbs and house marinara sauce, topped with Grana Padana and baked to a golden crust.	\$6.00
Hericot Verts	Fresh green beans seasoned and tossed with pancetta and toasted almonds.	\$6.00
Onion Rings	Thick cut onions, hand battered and breaded, fried to a golden brown.	\$6.00
Sauteed Spinach	Seasoned spinach sauteed in extra virgin olive oil and fresh garlic.	\$6.00
Creamed Spinach	Sauteed spinach mixed with homemade au gratin sauce.	\$7.00
Roasted Rosemary Red Potatoes	Chef's favorite roasted red potatoes, rosemary, extra virgin olive oil, sea salt and pepper.	\$6.00
Cippolline in Agrodolce	Button onions in a sweet and sour sauce.	\$6.00
Eggplant Parmesan	Tuscany house recipe.	\$7.00

Dolci - Desserts

Ask about our Signature Coffee Bar and Aperitifs.

Chocolate Souffle	Chocolate cake baked with a warm creamy chocolate center and served with a chocolate ganache.	\$8.00
Tiramisu	Layered espresso lady-fingers and Italian sweet marscarpone cheese.	\$7.00
Seasonal Gelato	Homemade gelato made with seasonal ingredients.	\$6.00
Banana Fosters	Bananas sauteed and caramelized in a mixture of rums, liquors and dark sugars. Flambéed and served over homemade vanilla bean ice cream.	\$8.00

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Dolci - Desserts

Ask about our Signature Coffee Bar and Aperitifs.

Italian Wedding Cake	Morrocco's family recipe.	\$7.00
Crema Brulee	Real vanilla bean custard baked and topped with caramelized sugar.	\$8.00

Sky Bar Menu

Entree

Stuffed Italian Soft Roll	With choice of meatball marinara, chicken parmesan or sausage and peppers.	\$7.00
Chianti Braised Beef Ravioli	Homemade ravioli stuffed with Chianti braised beef, Italian cheese served with roasted garlic cream sauce. Chef's choice ravioli available.	\$8.00
Tuscan Sausage Peppers and Onions	Char grilled Italian sausage tossed with our freshly roasted red bell peppers and grilled onions served with our own homemade pomodoro sauce.	\$8.00
Smoked Mozzarella Aricini	Freshly grated smoked mozzarella mixed together with slow cooked risotto and pancetta then lightly breaded and fried, served with a roasted red pepper aioli.	\$7.00
Smoked Salmon Rotollo	Freshly made pasta layered with a fresh dill spread, slow smoked salmon, fresh julienne zucchini rolled up and topped with a rich balsamic glaze.	\$8.00
Assorted Crostini	Smoked salmon and apple wood smoked bacon, smoked shrimp and herb cream crostini, and olive tapenade crostini.	\$7.00
Sky Bar House Salad	Mixed greens, oven dried tomatoes, crispy onions, prosciutto, spiced walnuts, and pistachio crusted goat cheese medallion tossed in aged balsamic vinaigrette.	\$6.00
Sky Bar Shrimp Salad	Arugula, shaved fennel, julienne red onions, spinach, avocados, crispy pancetta delicate steamed shrimp and roma tomatoes, tossed in creamy parmesan.	\$7.00
Assorted Spiedini	Choice of chicken, beef or seafood prepared grilled or Tuscan style.	\$8.00
Beef Carpaccio	Thinly sliced tenderloin of beef, served with mixed greens, dijon mustard sauce and topped with shaved Reggiano parmesan.	\$8.00
Tuscan Flatbread Pizza	Crispy thin crust with assorted toppings. Chefs choice.	\$7.00
Salumeria	Served with olives, giardiniera, whole grain mustard sauce, extra virgin olive oil. Choose from: Prosciutto di Parma (aromatic air dried Academia Barilla), Capocollo (air dried, seasoned pork shoulder ham), Bresaola (air dried, highly seasoned beef), Chef's Choice (daily choices).	\$3.00 each
Formaggi Italiani	Served with fruit salad, olive mix, spicy apricot puree. Choose from: Pecorino Gran Cru (Academia Barilla aged Pecorino), Provolone (cow's milk, sharp, salty, semi-hard), Parmigiano Reggiano (DOP) (Academia Barilla cow's milk piquant, mild salt, hard) This selection is \$4.00. Gorgonzola Dolce (cow's milk, creamy, mild, semi-soft), Chef's Choice (daily choices).	\$3.00 each
Aged Balsamic Must and Vinegars		\$3.00
Extra Virgin Olive Oil (Regional Italy)		\$3.00

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