

Cheese Plate Assorted cheeses chosen by Chef daily, served with fresh honeycomb and house made nut bread	\$12
Gravlax House cured salmon, accompanied with shallot cream cheese, capers, dill crème fraiche and crostini	\$9
Sesame Encrusted Tuna Accompanied with wasabi soy, pickled ginger and seaweed salad	\$12
Tzatziki Cucumber, yogurt and mint dip served with pita	\$6
Hummus Traditional hummus with chick peas, tahini, lemon and garlic	\$8
Mediterranean Olives Marinated in rosemary, garlic and orange zest	\$5
Stuffed Roasted Pepper Filled with prosciutto, basil, mozzarella and oregano bread crumbs	\$8
Tapenade An assortment of three tapenades; roasted eggplant and tomato, kalamata and pecholine olive, tapenades served with crostini	\$6
Grilled Mediterranean Vegetables Hazelnut encrusted goat cheese, grilled zucchini, roasted tomatoes, roasted red peppers, artichokes, field greens and lemon-thyme dressing	\$9
Chopped Salad Field greens, feta, tomatoes, red onion, cucumber and red wine vinaigrette	\$7
Classic Caesar Salad Romaine lettuce, Caesar dressing and parmesan cheese	\$8
Grilled Pear Salad Grilled pears, candied walnuts, watercress and blue cheese tossed with vinaigrette	\$8
House Salad With shallot vinaigrette	\$6
Tusca Garlic Bread	\$4

Add Chicken \$4, Shrimp \$6 or Salmon \$7 to any salad

Inform your server if you have food allergies. Not all ingredients are listed on menu. Consuming raw undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness

Visit us on the web for upcoming events www.tuscatapas.com

HOT TAPAS

Boursin Tart	\$ 8		
House made boursin cheese, shredded duck and mushroom ragout, served on puff pastry.			
Vegetable "Lasagna"	\$ 8		
Roasted vegetables layered with goat cheese, capers and watercress pesto			
Stuffed Grape Leaves	\$ 8		
Lamb and rice			
Fried Artichokes	\$ 8		
Roman Artichokes dusted in rosemary flour, served with garlic aioli			
Fried Calamari	\$ 8		
Roasted garlic and tomato remoulade			
White Cannellini Beans and Escarole	\$ 8		
Escarole, prosciutto and cannellini beans			
Dim Sum	\$ 8		
Shrimp dumplings, whole shrimp and vegetables in a light miso broth			
Meatballs	\$ 8		
Garlic cream and mushroom demi			
Creamy Polenta	\$ 8		
Wild mushroom demi and artichoke ragout			
Stuffed Hot Banana Peppers	\$ 9		
Bolognese blend, mozzarella and marinara			
Kafta	\$ 10		
Ground lamb, mint and parsley with cucumber sauce			
		Scallop Trio	\$ 14
		Seared with apricot raspberry syrup, arugula pesto and sweet onion marmalade	
		Duck Confit Ravioli	\$ 8
		Shredded duck, caramelized apples, toasted fennel and smoked yogurt sauce	
		Chefs Dumplings	\$10
		Weekly selection, with appropriate sauces. ask your server for availability	
		Rigatoni Bolognese	\$ 10
		Roasted meats tossed in cream sauce	
		Angel Hair with Shrimp and Lobster	\$ 13
		Baby spinach, chardonnay, garlic and butter	
		Wild Mushroom Risotto	\$ 9
		Classic risotto with wild mushroom demi	
		Chorizo and Duck Etouffee	\$11
		Traditional Creole "Stew"	
		Melted Sweet Leeks	\$ 9
		Slow braised leeks garnished with a seared sea scallop	
		Crispy Salmon	\$13
		Seared Salmon, with wasabi pea mash and soy ginger glaze	
		Chicken Scarpiello	\$12
		Red peppers, onions and sweet sausage	

Stuffed Roasted Pepper	\$ 8
Filled with proscuitto, basil, mozzarella and oregano bread crumbs	
Tapenade	\$ 6
An assortment of three tapenades; roasted eggplant and tomato, kalamata and pecholine olive, tapenades served with crostini	
Grilled Mediterranean Vegetables	\$ 9
Hazelnut encrusted goat cheese, grilled zucchini, roasted tomatoes, roasted red peppers, artichokes, field greens and lemon-thyme dressing	
Chopped Salad	\$ 7
Field greens, feta, tomatoes, red onion, cucumber and red wine vinaigrette	
Classic Caesar Salad	\$ 8
Romaine lettuce, Caesar dressing and parmesan cheese	
Grilled Pear Salad	\$ 8
Grilled pears, candied walnuts, watercress and blue cheese tossed with vinaigrette	
House Salad	\$ 6
With shallot vinaigrette	
Tusca Garlic Bread	\$ 4

Add Chicken \$4, Shrimp \$6 or Salmon \$7 to any salad

Inform your server if you have food allergies. Not all ingredients are listed on menu. Consuming raw undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness

Visit us on the web for upcoming events www.tuscatapas.com