

Gourmet 14" Pizza

PICCANTE 21.95

spicy Italian sausage, pepperoni, mushrooms, mozzarella and tomato sauce

ORTOLANA 19.95

fresh arugula, artichokes, black olives, feta cheese, tomatoes, mozzarella and tomato sauce

MARGHERITA 17.95

fresh basil, fresh mozzarella and sliced tomatoes with tomato sauce

MEAT LOVER'S 23.95

pepperoni, spicy Italian sausage, meatballs, prosciutto, shredded mozzarella, tomato sauce

SUPREMA PIZZA 23.95

our supreme pizza with pepperoni, spicy Italian sausage, black olives, onions, mushrooms, green peppers, shredded mozzarella and tomato sauce

SAUSAGE PIZZA 18.95

spicy Italian sausage, mozzarella and tomato sauce

PEPPERONI PIZZA 16.95

cheese and pepperoni

CHEESE PIZZA 14.95

shredded mozzarella with tomato sauce

GLUTEN FREE PIZZA 16.95

12" cheese pizza; \$1.25 each per topping
select from below toppings to build your own

CAULIFLOWER CHEESE PIZZA 17.95

12" cheese pizza; \$1.25 each per topping
select from below toppings to build your own

TRADITIONAL TOPPINGS ADD \$3

Italian Sausage • Green Olives • Spinach • Pepperoni
Onions • Mushrooms • Extra Cheese
Red Peppers • Green Peppers • Anchovies • Meatballs
Feta Cheese • Tomato • Black Olives • Pepperoncini

GOURMET TOPPINGS ADD \$6

Grilled Chicken • Prosciutto • Shrimp

Seafood

Accompanied by a starch and vegetable du jour

TILAPIA VENEZIANA 23.95

filet of fish topped with jumbo shrimp, baked with Italian seasoned breadcrumbs, diced tomato, garlic and capers, with a lemon butter sauce

SALMONE AL NERO 29.95

wild Atlantic salmon, blackened and pan seared with lemon

SALMONE ALLA GRIGLIA 29.95

wild Atlantic grilled salmon topped with a lemon butter sauce

PAN SEARED TUNA 31.95

blackened Ahi tuna pan seared, served rare
(unless specified otherwise)
available grilled, if requested

Martini Mondays

Call for Details



Groups of 6 or more, 20% gratuity automatically added.

Consuming raw or undercooked meats, eggs, poultry or seafood poses a health risk to all individuals-especially if you have a medical condition.

Menu items and pricing subject to change due to market price and availability.

Catering Available

**CONTACT US TO
SET UP YOUR NEXT
CATERING EVENT**

*Holiday Parties, Business
Meetings, Rehearsal Dinners,
Birthdays, Anniversaries,
Bar Mitzvah, Communion,
Bridal Showers,
Baby Showers, Baptisms...
and more!*

THERESA@TUSCANYBISTROKENOSHA.COM

Luncheons Available
FOR 25 PEOPLE OR MORE
Call for Details

**7410 118TH AVE.
KENOSHA, WI 53142
262.891.3272**

Dinner Service

SUNDAY

Closed

MONDAY - THURSDAY

4:00 p.m. - 9:30 p.m.

FRIDAY & SATURDAY

4:00 p.m. - 10:00 p.m.



Tuscany

BISTRO BAR & GRILL

Dinner Service

SUNDAY

Closed

MONDAY - THURSDAY

4:00 p.m. - 9:30 p.m.

FRIDAY & SATURDAY

4:00 p.m. - 10:00 p.m.

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TuscanyBistroKenosha.com

[TuscanyBistroBar&Grill](#)

Appetizers

MUSSELS DIAVOLA 15.95

mussels sautéed in a spicy, crushed tomato and white wine sauce

CALAMARI FRITTI 16.95

calamari lightly breaded and fried, served with marinara

CHARCUTERIE BOARD 14.95

Artisan Italian cured meats, fig jam and imported cheeses

BRUSCHETTA TOSCANA 11.95

grilled Tuscan bread brushed with garlic olive oil and topped with fresh diced tomatoes, prosciutto, basil and fresh mozzarella

FRIED RAVIOLI 11.95

served with marinara sauce for dipping

Soups and Salads

ADD TO ANY SALAD: **GRILLED CHICKEN 5,**
GULF SHRIMP 7 OR GRILLED SALMON 7

ZUPPE DEL GIORNO (BOWL) 6.95

ask your server for chef's special "Soup of the Day"

CAESAR SALAD 12.95

with grilled chicken add 6, with shrimp add 8

GREEK SALAD 13.95

mixed greens, feta cheese, peppers, onions, cucumber, tomato, olives and pepperoncini with house dressing

ARTISAN BABY ROMAINE WEDGE 13.95

crispy pancetta, housemade gorgonzola dressing, heirloom tomatoes and red onion

CAPRESE 11.95

sliced vine ripe tomatoes layered with fresh mozzarella and basil

TUNA SALAD ADRIATICA 16.95

mixed greens topped with seared ahi tuna with cucumber, tomato, Kalamata olives and capers, served with an Italian dressing and Balsamic glaze

GRILLED ROMAINE CAESAR SALAD 13.95

Artisan grilled romaine with our Caesar house dressing, homemade croutons and shaved Parmesan cheese

Primi-Pasta

*All Entrees Served With a House Salad
Caesar Salad, Greek Salad, or Soup - Add \$4*

LINGUINE AND MEATBALLS 21.95

pasta with meatballs in a marinara sauce

FETTUCCINE ALFREDO 20.95

pasta tossed in a creamy parmesan sauce
add chicken 6, add shrimp 8

RIGATONI CIOCIARA 23.95

pasta with spicy Italian sausage, mushrooms, parmesan cheese in a pink sauce

TRUFFLE RAVIOLI 25.95

Truffle mushroom ravioli served in a creamy marscapone sauce with heirloom tomatoes, topped with prosciutto Di Parma chips, and drizzled with white truffle oil

RAVIOLI ARAGOSTA 24.95

lobster ravioli topped with gorgonzola cheese in a vodka cream sauce

LASAGNA AL FORNO 22.95

baked layers of pasta filled with meat sauce and ricotta cheese, parmesan and mozzarella cheese,
Our Homemade House Specialty!

PAPPARDELLE BOLOGNESE 22.95

pappardelle pasta with homemade ragu!
Signature tomato and meat sauce

GNOCCHI DELLO CHEF 19.95

potato gnocchi with signature sauce of Chef's daily creation

TORTELLINI ROMANA 22.95

pasta stuffed with ricotta, sautéed with prosciutto, peas and mushrooms in a pink vodka sauce topped with parmesan cheese

LINGUINE PESCATORE 32.95

pasta with clams, mussels, shrimp, scallops and grouper, sautéed with garlic, olive oil and crushed plum tomato served with your choice of red or white wine sauce



Primi-Pasta cont'd

LINGUINE & CLAMS 25.95

pasta with sautéed baby clams, garlic, white wine, olive oil and fresh herbs served with your choice of red or white wine sauce

GAMBERI VENEZIANA 28.95

linguine pasta sautéed with blackened jumbo shrimp, diced tomato, mushrooms, touch of cream, white wine and parmesan cheese

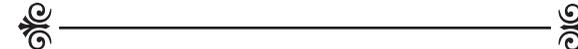
LINGUINE CARBONARA 20.95

pasta sautéed with prosciutto, chopped onions, touch of garlic, eggs, crushed black pepper, cream and parmesan reggiano



JOIN US FOR HAPPY HOUR

4:00 PM - 5:30 PM



ENJOY A FRESH BAKED ROLL WITH OUR FAMOUS OLIVE OIL DIP

served with Entrées Only (pizza excluded)

Ask Your Server for Keto, Vegan Friendly or Gluten Free Options.

Please Alert Them to Any Food Allergies.

Carne-Meat

VEAL PARMIGIANA 27.95

breaded and then baked in a light marinara sauce with parmesan and mozzarella cheese

VEAL PICCATA 30.95

tender veal sautéed with wild mushrooms and capers, in a lemon butter sauce

VEAL MARSALA 30.95

sautéed with mushrooms in our marsala wine sauce

CHICKEN PARMIGIANA 25.95

breaded and baked with marinara, parmesan and mozzarella cheese

CHICKEN PICCATA 26.95

sautéed with wild mushrooms, and capers in a lemon butter sauce

CHICKEN MARSALA 26.95

chicken breast sautéed with mushrooms in our marsala wine sauce

RACK OF LAMB 39.95

New Zealand lamb marinated with rosemary and garlic, grilled and finished in a rosemary brown sauce

FILET MIGNON 41.95

8oz center cut grass-fed filet mignon with a rosemary demi-glaze sauce.

