

## ANTIPASTI - APPETIZERS

**MUSSELS DIAVOLA** mussels sautéed in a spicy, crushed tomato and white wine sauce 12.95

**GAMBERI & CALAMARI** jumbo shrimp and calamari with garlic, onions, crushed tomatoes and white wine in a spicy sauce 12.95

**CALAMARI FRITTI** calamari lightly breaded and fried, served with marinara 11.95

**BRUSCHETTA TOSCANA** grilled Tuscan bread brushed with garlic olive oil and topped with fresh diced tomatoes, prosciutto, basil and fresh mozzarella 9.95

**CAPRESE** sliced vine ripe tomatoes layered with fresh mozzarella and basil 9.95

**FRIED RAVIOLI** served with marinara sauce for dipping 7.95

**TUNA SALAD ADRIATICA** mixed greens topped with seared ahi tuna with cucumber, tomato, Kalamata olives, capers, balsamic vinaigrette with Italian dressing 13.95



## INSALATA - SALADS

**ZUPPE DEL GIORNO** ask your server for chef's special "Soup of the Day" bowl 5.95

**CAESAR SALAD** 8.95 with grilled chicken add 2.95 with shrimp add 4.95

**GREEK SALAD** mixed greens, feta cheese, peppers, onions, cucumber, tomato, olives and pepperoncini with house dressing 9.95

## PASTA

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All Entrees Served With a House Salad, Caesar or Greek Add \$3

**LINGUINE AND MEATBALLS** pasta with meatballs in a marinara sauce 16.95

**FETTUCINE ALFREDO** pasta tossed in a creamy parmesan sauce 16.95  
add chicken 2.95 add shrimp 4.95

**LINGUINE BOSCIAOLA** pasta sautéed with prosciutto, wild mushrooms, diced tomato, garlic and touch of cream with parmesan reggiano 17.95

**RIGATONI CIOCIARA** pasta with spicy Italian sausage, mushrooms, parmesan cheese in a pink sauce 18.95

**MANICOTTI CLASSICO** ricotta cheese filled tube pasta baked with marinara and melted cheese 16.95

**MANICOTTI ALLA ROMANA** pasta tubes stuffed with ricotta, baked in alfredo sauce with mushrooms, prosciutto, mozzarella and parmesan cheese 18.95

**RAVIOLI POMODORO** cheese raviolis with fresh crushed tomatoes, onions and parmesan cheese 16.95

Enjoy Fresh Baked Rolls w/Our Famous Olive Oil Dip with Entrées Only (pizza excluded)  
refills 1.50 after complementary baskets

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Ask Your Server for Gluten Free Pasta Options, Please Alert Them to Any Food Allergies

## HOMEMADE PASTA

All Entrees Served w/House Salad, Caesar or Greek Add \$3

*Enjoy fresh baked rolls with our famous olive oil dip with entrée...refills 1.50*

**LASAGNA AL FORNO** baked layers of pasta filled with meat and ricotta cheese, parmesan and mozzarella cheese- a house specialty, homemade from scratch- 17.95

**RAVIOLI AL ARAGOSTA** lobster ravioli topped with gorgonzola cheese in a vodka cream sauce 19.95

**PAPPARDELLE BOLOGNESE** pappardelle pasta with homemade ragu! Signature tomato and meat sauce 18.95

**EGGPLANT PARMESAN** eggplant thinly sliced and lightly breaded, baked with marinara sauce, parmesan and mozzarella cheese 17.95

**GNOCCHI alla CHEF** potato gnocchi with signature sauce of Chef's daily creation 17.95

**TORTELLINI ROMANA** pasta stuffed with chicken and ricotta, sautéed with prosciutto, peas and mushrooms in a pink vodka sauce topped with parmesan cheese 18.95

## GUGLIELMO'S FAVORITE PASTAS

All Entrees Served With a House Salad, Caesar or Greek Add \$3



**FETTUCCINE PORTOFINO** pasta with shrimp, scallops and mushrooms in a pink vodka sauce 19.95

**TORTELACCI TOSCANA** pasta stuffed with veal, sautéed with sun dried tomatoes, wild mushrooms, white wine and cream 19.95

**LINGUINE PESCATORE** pasta with clams, mussels, shrimp, scallops and fish, sautéed with garlic, olive oil and crushed plum tomato -choice of red or white wine sauce 24.95

**LINGUINE & CLAMS** pasta with sautéed baby clams in garlic, white wine, olive oil and fresh herbs-choice of red or white wine sauce 19.95

**LINGUINE GAMBERI** pasta sautéed with jumbo shrimp, crushed tomato, wild mushrooms, onions, garlic and Italian seasonings with red wine sauce 21.95

**GAMBERI VENEZIANA** linguine pasta sautéed with blackened jumbo shrimp, diced tomato, mushrooms, touch of cream, white wine and parmesan cheese 22.95

**CAPPELLINI TOSCANA** pasta sautéed with shrimp, artichokes, capers, olives, roasted peppers, mushrooms and fresh garlic and olive oil 21.95

**LINGUINE CARBONARA** pasta sautéed with prosciutto, chopped onions, touch of garlic, eggs, crushed black pepper, cream and parmesan reggiano 18.95

## CARNE - MEAT

**VEAL PARMIGIANA** breaded and then baked in a light marinara with parmesan and mozzarella 23.95

**VEAL PICCATA** sautéed in white wine, shitake mushrooms, capers and lemon 23.95

**VEAL MARSALA** sautéed with mushrooms in our marsala wine sauce 23.95

**CHICKEN PARMIGIANA** breaded and baked with marinara, parmesan and mozzarella cheese 18.95

**CHICKEN PICCATA** sautéed in white wine, shitake mushrooms, capers and lemon 18.95

**CHICKEN MARSALA** chicken breast sautéed with mushrooms in our marsala wine sauce 18.95

**MIXED CACCIATORE** chicken breast strips, meatballs and sausage, sautéed with red peppers, mushrooms, capers, olives and onions in a spicy light plum tomato sauce 18.95

# GOURMET PIZZAS 14"

**PICCANTE** spicy Italian sausage, pepperoni, mushrooms, mozzarella and tomato sauce 17.95

**ORTOLANA** fresh arugula, artichokes, black olives, feta cheese, tomatoes, mozzarella and tomato sauce 17.95

**MARGHERITA** fresh basil, fresh mozzarella and sliced tomatoes with tomato sauce 16.95

**MEAT LOVER'S** pepperoni, spicy Italian sausage, meatballs, prosciutto, shredded mozzarella, tomato sauce 17.95

**SUPREMA PIZZA** our supreme pizza with pepperoni, spicy Italian sausage, black olives, onions, mushrooms, green peppers, shredded mozzarella and tomato sauce 19.95

**SAUSAGE PIZZA** spicy Italian sausage, mozzarella and tomato sauce 17.95

**PEPPERONI PIZZA** cheese and pepperoni 16.95

**CHEESE PIZZA** shredded mozzarella with tomato sauce 14.95

**TRADITIONAL TOPPINGS...ADD \$2**

Italian Sausage—Green Olives—Spinach—Pepperoni—Onions—Mushrooms—Xtra Cheese—Red or Green Peppers—Anchovies—Meatballs—Feta Cheese—Tomato—Black Olives—Pepperoncini

**GOURMET TOPPINGS...ADD \$3**

Grilled Chicken—Prosciutto—Shrimp—Artichokes—Wild Mushrooms

**GLUTEN FREE PIZZA** 12" cheese pizza 14.95 (select from above toppings to build your own)



## DAILY HAPPY HOUR IN THE BAR



**PLEASE CONTACT OUR EVENT SPECIALIST FOR WEDDINGS, RECEPTIONS AND PRIVATE PARTIES: [tuscanykenosha@aol.com](mailto:tuscanykenosha@aol.com)**

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\*



## CARNE - MEAT

**RACK OF LAMB** New Zealand lamb marinated with rosemary and garlic, grilled and finished in a rosemary brown sauce - Guglielmo's favorite!  
Roast potatoes and vegetable of the day 36.95

**FILET SPECIAL** 8oz grass-fed filet mignon with rosemary and Italian demi-glace sauce. Served with roast potatoes and vegetable of the day 32.95



## PESCE - FISH & SEAFOOD

**TILAPIA VENEZIANA** filet of fish topped with jumbo shrimp, baked with Italian seasoned breadcrumbs, diced tomato, garlic, capers, lemon and rosemary 19.95

**SALMONE AL NERO** blackened salmon pan seared (or grilled) with lemon and spicy seasoning 22.95

**SALMONE ALLA GRIGLIA** grilled salmon topped with white wine sauce and lemon 22.95

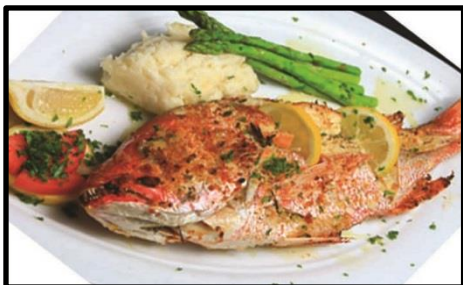
**GROUPEL AL FORNO** Gulf grouper baked with Italian seasoned breadcrumbs, rosemary and garlic, served with vegetable of the day 29.95

**BLACKENED GROUPEL** Gulf grouper pan seared with Creole seasonings, served with vegetable of the day 29.95

**PAN SEARED TUNA** Ahi tuna marinated with Italian and Mediterranean seasonings, served rare with vegetable of the day (also available grilled) 24.95

Signature Specials ~

**CIOPPINO & WHOLE RED SNAPPER** Upon Availability \$MP



Rigatoni Ciociara



Veal Piccata



Linguine Pescatore