

## Gourmet 14" Pizza

### PICCANTE 19.95

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

### ORTOLANA 18.95

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 21.95

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

### SUPREMA PIZZA 21.95

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

### SAUSAGE PIZZA 17.95

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 15.95

12" cheese pizza; \$0.75 each per topping  
select from below toppings to build your own

### CAULIFLOWER CHEESE PIZZA 15.95

12" cheese pizza; \$0.75 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 \$5

Grilled Chicken • Prosciutto • Shrimp  
Artichokes • Wild Mushrooms

## Fish and Seafood

Accompanied by a starch and vegetable du jour

### TILAPIA VENEZIANA 22.95

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 27.95

wild Atlantic salmon, blackened and pan seared with lemon

### SALMONE ALLA GRIGLIA 27.95

wild Atlantic grilled salmon topped with a lemon butter sauce

### GROUPEL AL FORNO \$MP

Gulf grouper baked with Italian seasoned breadcrumbs, rosemary and garlic

### BLACKENED GROUPEL \$MP

Gulf grouper pan seared with Creole seasonings

### PAN SEARED TUNA 28.95

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



Groups of 8 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!*

TUSCANYKENOSHA@AOL.COM

*Luncheons Available*  
**FOR 25 PEOPLE OR MORE**  
*Call for Details*

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

## Dinner Service

### SUNDAY

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

### TUESDAY - 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

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

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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

### GAMBERI & CALAMARI 15.95

jumbo shrimp and calamari with garlic, onions, crushed tomatoes and white wine in a spicy sauce

### CALAMARI FRITTI 15.95

calamari lightly breaded and fried, served with marinara

### CHARCUTERIE BOARD 14.95

Artisan Italian cured meats, fig jam and imported cheeses

### BRUSCHETTA TOSCANA 10.95

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

### FRIED RAVIOLI 9.95

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 10.95

with grilled chicken add 5, with shrimp add 7

### GREEK SALAD 10.95

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

### ARTISAN BABY ROMAINE WEDGE 11.95

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

### CAPRESE 10.95

sliced vine ripe tomatoes layered with fresh mozzarella and basil

### TUNA SALAD ADRIATICA 15.95

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 11.95

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

## Pasta

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

### LINGUINE AND MEATBALLS 19.95

pasta with meatballs in a marinara sauce

### FETTUCCINE ALFREDO 18.95

pasta tossed in a creamy parmesan sauce  
add chicken 5, add shrimp 7

### LINGUINE BOSCAIOLA 18.95

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

### RIGATONI CIOCIARA 20.95

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

### TRUFFLE RAVIOLI 24.95

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

### MANICOTTI ALLA ROMANA 19.95

pasta tubes stuffed with ricotta, baked in alfredo sauce with mushrooms, prosciutto, mozzarella and parmesan cheese

### RAVIOLI POMODORO 17.95

cheese ravioli with fresh crushed tomatoes, onions and parmesan cheese

### LASAGNA AL FORNO 19.95

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

### RAVIOLI AL ARAGOSTA 21.95

lobster ravioli topped with gorgonzola cheese in a vodka cream sauce

### PAPPARDELLE BOLOGNESE 21.95

pappardelle pasta with homemade ragu!  
Signature tomato and meat sauce

### GNOCCHI DELLO CHEF 18.95

potato gnocchi with signature sauce of Chef's daily creation

### TORTELACCI ROMANA 19.95

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

## Guglielmo's Favorite

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

### LINGUINE PESCATORE 29.95

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

### LINGUINE & CLAMS 23.95

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

### LINGUINE GAMBERI 24.95

pasta sautéed with jumbo shrimp, crushed tomato, wild mushrooms, white wine, onions, garlic and red chili flakes

### GAMBERI VENEZIANA 26.95

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

### LINGUINE CARBONARA 18.95

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



## Meat

### VEAL PARMIGIANA 25.95

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

### VEAL PICCATA 28.95

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

### VEAL MARSALA 28.95

sautéed with mushrooms in our marsala wine sauce

### CHICKEN PARMIGIANA 22.95

breaded and baked with marinara, parmesan and mozzarella cheese

### CHICKEN PICCATA 24.95

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

### CHICKEN MARSALA 24.95

chicken breast sautéed with mushrooms in our marsala wine sauce

### RACK OF LAMB 38.95

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

### FILET MIGNON 39.95

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

## 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.*