



Meat

Accompanied by a starch and vegetable du jour

**GUGLIELMO'S
FAVORITE!**

RACK OF LAMB 37.95

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

FILET MIGNON 34.95

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

Fish and Seafood

Accompanied by a starch and vegetable du jour

TILAPIA VENEZIANA 20.95

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 24.95

wild Atlantic salmon, blackened and pan seared with lemon

SALMONE ALLA GRIGLIA 24.95

wild Atlantic grilled salmon topped with a lemon butter sauce

**GUGLIELMO'S
FAVORITE!**

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 25.95

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

Signature Specials

**CIOPPINO
WHOLE FISH
LOBSTER TAIL
\$MP**

Upon Availability



*Whole fish contains bones, head and tail.
Eat at your own risk.*



Dinner Service

SUNDAY - THURSDAY

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

FRIDAY & SATURDAY

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

*Join Us Daily for
Happy Hour*

4:00 P.M. - 6:30 P.M.

Luncheons Available

FOR 25 PEOPLE OR MORE

Call for Details

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