

# Lunch

<b>Handmade Lemonade</b> squeezed to order in our bar ... refreshing and delicious!	\$3
... add Iced Tea for an <b>Arnold Palmer</b>	
... add Firefly Sweet Tea Vodka for a <b>John Daly</b>	\$8

## Starters + Salads

<b>Roasted Tomato Bisque</b> with a roasted garlic + shaved Reggiano Parmesan crouton	\$6
<b>Fried Fresh Mozzarella</b> made in house and served with pomodoro + basil sauce	\$6
<b>RGF's...Really Good Fries!</b> A freshly seasoned pile of Idaho + sweet potato fries	\$5
<b>Cesare or House Greens</b>	\$6
add <b>salmon, chili-glazed shrimp, chicken, calamari, tenderloin</b> to <b>any</b> salad	add \$7
<b>House-made mozzarella</b> with roasted red + yellow peppers, pesto + balsamic	\$9
<b>Kitchen Salad</b> field greens + white beans + prosciutto, olive + eggplant tapenade + grilled chicken + tomato + fresh mozzarella + other good things	\$12

## Toscana Pannini

*Served with Tuscan RGF's or a cup of Tomato Bisque or a small house green salad*

<b>Grilled Cheese Pannino</b> fontina + mozzarella on buttery brioche	\$9
<b>Chicken Pannino</b> with spinach + pancetta + mozzarella	\$11
<b>Sloppy Giuseppe</b> veal bolognese on a brioche bun with fontina cheese + field greens	\$10
<b>Prosciutto Pannino</b> with roasted peppers + pesto + mozzarella	\$12
<b>Braised Wild Boar Sandwich</b> with fontina cheese, served on a grilled brioche roll	\$13
* <b>Toscana Burger</b> half pound of special ground beef with fontina, caramelized onion, Oven-dried tomato, shallot/truffle aioli	\$12

## Pizzette

*Individually sized brick oven gourmet pizzas*

<b>Figaro:</b> Fig puree + Gorgonzola + crisp pancetta + truffle honey	\$9
<b>Quattro Formaggi:</b> 4 cheeses mozzarella + fontina + Gorgonzola + Reggiano	\$9
<b>Di Parma:</b> prosciutto + goat cheese + rosemary + arugula + mozzarella	\$8
<b>Margherita:</b> classic tomato + fresh mozzarella + basil	\$7
<b>Di Pollo:</b> roasted chicken + caramelized onion + Gorgonzola	\$9

## Pastas

*Half portions make ample appetizers or side dishes*

<b>Gnocchi with Wild Boar Spezzatino</b> braised in tomato with capers + olives	\$15
<b>Fettuccine</b> with veal Bolognese sauce seasoned with sage + a touch of cream	\$13
<b>Tortellini a TKB specialty</b> filled with imported ham + ricotta in a sun-dried tomato cream	\$16
<b>Mezzaluna di Zucca</b> hand made pasta filled with roasted butternut squash + tossed in browned butter with sage, pine nuts + Reggiano Parmesan	\$14
<b>Pappardelle</b> , roasted chicken, mozzarella spinach, fresh tomato, garlic, + extra virgin olive oil	\$15
<b>Capellini</b> roasted garlic + fresh tomato pomodoro + basil	\$12
with sautéed <b>gulf shrimp</b>	add \$7

## Light Entrées

<b>Fritto Misto di Mare</b> , calamari, shrimp + fillets flash-fired with vegetables including peppers, Zucchini + cherry tomatoes served with spicy rémoulade	\$14
*Herb-coated <b>Salmon</b> over sautéed zucchini, onions + roasted tomatoes, tomato butter sauce	\$16
<b>Chicken Scaloppine</b> breaded + pan-fried, over spinach, tomato + lemon butter sauce	\$15
<b>Baked Eggplant</b> layered with fresh pomodoro + reggiano + mozzarella with side of capellini	\$14
Pan-seared <b>Sea Scallops</b> with pancetta + mushrooms over fettuccine alla panna	\$16
Grilled <b>tenderloin medallions</b> over gorgonzola/tomato tartine, herbs, + black pepper cream	
2 oz tenderloin	\$13
4 oz tenderloin	\$20

\*THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED FOOD.

**Chef/Owner: Dan Butler**      **Chef de Cuisine: Robbie Jester**  
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