

LUNCH MENU

APPETIZERS

SWEET & SOUR CALAMARI

Crispy calamari tossed with sweet bell peppers and drizzled with yellow and red pepper aioli 8

EMMA'S MEATBALLS

Pan fried, topped with Sunday gravy, fresh whipped ricotta, parmesan crostini 6

P.E.I. MUSSELS

Choice of marinara, Fra Diavolo or Bianco, served with toasted Tuscan bread 8

PARMESAN ENCRUSTED EGGPLANT

Fresh whipped ricotta, mozzarella, San Marzano tomato sauce 8

SALADS

TRADITIONAL CAESAR

Crisp romaine, brioche crouton, red roasted pepper, pesto aioli 9

POSITANO STYLE SPRING MIX

Grilled shrimp, jumbo lump crab, honey red wine vinaigrette 15

EGGPLANT STACK

Prosciutto di parma, buffalo mozzarella, baby arugula, fifteen year old balsamic, extra virgin olive oil 12

CHOPPED ANTIPASTO

Chopped mixed Italian meats and cheeses, olives, red roasted pepper, celery, onions, tomato, imported balsamic vinegar 12

MEATBALL & SALAD

Romaine, red onion, cherry tomato, red wine vinaigrette, fresh whipped ricotta 14

ADD TO YOUR SALAD:

GRILLED CHICKEN 4

GRILLED SHRIMP 8

GRILLED SALMON 8

SANDWICHES/12

GRILLED CHICKEN

Fresh mozzarella, red roasted peppers, balsamic syrup, arugula

CHICKEN BOLOGNESE

Arugula, red onion, vinocotto, shaved parmesan cheese

EGGPLANT CAPRESE

Crispy eggplant, heirloom tomato, imported burrata, pistachio honey

GRANDMOM'S PRESSED SANDWICH

Imported salami, fontina cheese, pepper jam

ENTREES

CHICKEN PARMIGIANA

Chicken cutlet, house made fresh mozzarella, ricotta gnocchi, San Marzano tomato basil 16

GRILLED SALMON

Over sautéed spinach, white wine caper sauce topped with toasted bread crumb 18

CHICKEN FRANCAISE

Egg battered chicken, white wine sherry lemon sauce 18

VEAL AND ARUGULA

Lightly pounded and breaded veal cutlet, baby arugula salad 17

SPINACH RAVIOLI

San Marzano tomato basil sauce 14

EGGPLANT PARMIGIANA

San Marzano tomato basil sauce over house made ricotta gnocchi 16

PENNE POMODORO

San Marzano tomato-basil topped with imported parmesan 16

EMMA'S MEATBALL AND GNOCCHI

Sunday gravy, fresh whipped ricotta 18

PESCATORE

Mussels, clams, shrimp, calamari, tomato saffron basil sauce over angel hair 24

GNOCCHI FORMAGGIO

Gorgonzola, fresh figs, vodka, walnuts, arugula 16

HOUSE MADE FETTUCCINE ALFREDO

Traditional Alfredo sauce 18

Add: Grilled Chicken 5, Grilled Shrimp 8

CACIO E PEPI

House made tagliatelle, black pepper and parmesan cheese 12

LINGUINE AND CLAMS

Fresh shucked clams, San Marzano tomato basil sauce 18

VODKA RIGATONI

Prosciutto, red onion, vodka, tomato cream, shaved parmesan 15

TAGLIATELLE SHORT RIB

House made tagliatelle with short rib ragu, toasted bread crumbs, parmesan cheese 15



BY TOSCANO

SOUP

ROASTED CHICKEN

Spinach tortellini, escarole, winter vegetable 8

FLATBREADS/12

TOMATO

San Marzano tomato, mozzarella, fresh basil

SAUSAGE, MUSHROOM

San Marzano tomato, mozzarella. Add long hot/2

EMMA'S MEATBALL

Sliced meatball, Sunday gravy, mozzarella

HEIRLOOM TOMATO

Fresh buffalo mozzarella, basil

SALSICCIA

Broccoli rabe, sausage, pesto, tomato

LEON

Prosciutto di parma, arugula, shaved parmesan