

ASSAGGI

24 Month Parmigiano Reggiano
Pecorino Tartufo
Artigiano Vino Rosso
Casatica Di Bufala

24 Month Prosciutto
di San Danielle
Soppressata
Calabrese
Finocchiona
Bresaola

Roasted Broccolini
Lemon Asparagus
Marinated Roasted Peppers
Roasted Onions
Truffle Honey

24 SELEZIONE FOR 3 | 30 SELEZIONE FOR 4 | 38 GRAN SELEZIONE FOR 6
SERVED WITH GIARDINIERA, PEAR MOSTARDA, BALSAMIC FIG JAM, FOCACCIA CROSTINI

CRUDO

GF AHI TUNA CARPACCIO* 26
Yellowtail Tuna, Truffle Limoncello
Vinaigrette, Crispy Capers,
Pickled Shallot

GF COLOSSAL SHRIMP
COCKTAIL 23
Cocktail Sauce, Lemon

GF OYSTERS* 22 | 39
Lemongrass Mignonette,
Horseradish, Cocktail Sauce

WAGYU TARTARE* 28
Bone Marrow Vinaigrette,
Truffle, Crispy Shallot

ANTIPASTI

CARCIOFI 19
Crispy Artichoke, Aioli, Basil Oil, Parmigiano

POLPETTONI 19
Pomodoro, Burricotta, Crispy Basil, Parmigiano

CALAMARI FRITTI 22
Judith Point, Cherry Peppers, Lemon Basil Aioli

GF OCTOPUS 22
Crispy Smashed Potatoes, Pancetta, Calabrian Aioli

GF BURRATA 19
Arugula, Orange, Pistachio, Citrus Vinaigrette, Balsamic

ARANCINI 26
Short Rib, Truffle, Parmigiano Reggiano, Demi Glace

CRAB CAKE 26
Jonah Crab, Calabrian Aioli, Watercress

GF HEIRLOOM CARROTS 16
Herb Ricotta, Truffle Honey, Basil Pesto

VONGOLE 27
New England Clams, White Wine Lemon Brodo,
Grilled Ciabatta, Confit Garlic

SCAMPI 24
Colossal Shrimp, Garlic Fettunta, White Wine, Lemon



ARAGOSTA AL TARTUFO 34
Maine Lobster, Truffle Honey, Fontina,
Mascarpone, Crispy Shallot

CACIO E PEPE E PARMA 28
Fontina, Pecorino Romano, Parmigiano Reggiano,
Prosciutto di San Daniele, Cracked Pepper

INSALATA

GF FENNEL & CITRUS 18
Radicchio, Hearts of Romaine, Orange, Grapefruit,
Pistachio, Parmigiano, Lemon Herb Vinaigrette

GF CAPRESE 16
Hand Stretched Mozzarella, Vine Ripened Tomatoes,
Basil, Balsamic

CAESAR* 15
Hearts of Romaine, Anchovy, Parmigiano,
Focaccia Crouton

GF INSALATA MISTA 15
Mixed Greens, Roasted Pear, Pomegranate, Walnuts,
Cherry Tomatoes, Lemon Honey Vinaigrette

GRILLED TENDERLOIN STEAK TIPS 18, MARINATED GRILLED CHICKEN 14, HERB SHRIMP 18, GRILLED ATLANTIC SALMON 16, TAJIN DUSTED SEARED TUNA 16

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

PRIMI

BOLOGNESE 32

Beef & Pork Ragu, Rigatoni, Parmigiano

BUTTERNUT SQUASH RAVIOLI 29

Maple, Amaretti, Sage

RAVIOLI DI MANZO 34

Pancetta, Red Wine, Taleggio

GNOCCHI 48

Maine Lobster, Truffle Mascarpone, Sherry Riduzione

QUATTRO FORMAGGI 32

Brown Butter, Sage, Parmigiano Reggiano

GF RISOTTO AL FUNGHI 29

Mushrooms, Leeks, Watercress, Citronette

RIGATONI 36

Braised Duck Ragu, Pecorino, Broccoli Rabe, Crispy Shallots

FUSILLI 34

Shrimp, Basil Pesto, Guanciale, Parmigiano Reggiano

PENNE ALLA VODKA 32

Chili Pepper Flake, Pancetta, Parmigiano Reggiano

TAGLIATELLE AL TARTUFO

24 MONTH AGED PARMIGIANO REGGIANO, GRAPPA, SHAVED BLACK TRUFFLE, TABLESIDE | MARKET PRICE

CLASSICO

GF BRICK CHICKEN 39

Hudson Valley Half Chicken, Pan Jus, Rosemary Roasted Yukon Golds, Broccolini

GF BRANDT FILET* 69

8oz, Whipped Mascarpone Mashed Potatoes, Caulilini, Crispy Parsnip, Riduzione

GF SHORT RIB 55

Barolo Riduzione, Whipped Mascarpone Mashed Potatoes, Heirloom Carrots, Crispy Onion

HALIBUT* 48

Crab, Spinach Agnolotti, Lemon Burro Fuso

GF SALMONE* 40

Lemon, Garlic, Roasted Sweet Potatoes, Asparagus

GF SCALLOPS* 59

Lobster & Parsnip Risotto, Peas, Parmigiano Reggiano

GF SWORDFISH 49

Lemon Broccolini, Roasted Tomato Risotto, Lemon Basil Butter

GF BRANZINO* 48

Crispy Potatoes, Tomato & Caper White Wine Brodo, Fennel & Arugula Salad

VEAL CHOP

16oz BONE-IN 89

CHOICE OF

ALLA MILANESE Arugula, Heirloom Tomato, Fennel, Lemon, Olive Oil, Parmigiano

PARMIGIANO Pomodoro, Burrata, Basil, Parmigiano

SAGE CRUSTED Grilled, Crispy Sage, Extra Virgin Olive Oil

ALLA PIASTRA

GLUTEN FREE

TOMAHAWK 155

48oz Long-Bone Ribeye, Onion Marmellata

BRANDT FILET 82

12oz Filet Mignon, Truffle Butter

PRIME BRANDT SIRLOIN 72

16oz Sirloin, Peppercorn & Cognac Demi Glace

TONNO 79

10oz Yellowtail Tuna, Peppercorn, Balsamic Soy, Sea Salt, Olive Oil, Micro Basil

NEW ZEALAND LAMB 72

18oz Lamb Rack, Mint Pistachio Pesto, Balsamic

PRIME BRANDT RIBEYE 82

16oz Ribeye, Bone Marrow Butter

CONTORNI 14

GLUTEN FREE

SAGE BROWN BUTTER SWEET POTATOES

ASPARAGUS & PARMIGIANO

SEARED BROCCOLINI & GARLIC

WHIPPED MASCARPONE MASHED POTATOES

SAUTÉED SPINACH

ROASTED ROSEMARY POTATOES

BRUSSELS SPROUTS & PANCETTA

SAUTÉED MUSHROOMS

HEIRLOOM CARROTS

ROASTED TOMATO RISOTTO

GF | GLUTEN FREE



TUSCANBRANDS.COM

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