

SOUP

Lobster Bisque 11

The perfect blend of Maine lobster, rich lobster stock, sherry and a touch of cream

French Onion 9

Sweet onions in a flavorful beef consommé, Italian croutons & three cheese blend

COLD APPETIZERS

On the Half Shell 16

Half-dozen locally sourced littlenecks or oysters, cocktail sauce & fresh lemon

Shrimp Cocktail 18

Cocktail sauce & fresh lemon

King Crab Legs Market Price

From the cold water of Dutch Harbor

Lump Crab Cocktail 18

With lemon & honey mustard

Beef Carpaccio 12

Baby arugula, sweet onion & shaved parmigiana finished with truffle oil

Seafood Extravaganza Market Price

An elaborate display of local shellfish, shrimp & Alaskan king crab legs

HOT APPETIZERS

Crab Cakes 20

Sriracha aioli, butter & sugar corn, mango, tomato, extra virgin olive oil & lemon

Tuscan Stuffed Mushrooms 12

Sweet Italian sausage & provolone cheese

Mussels Marinara 15

Steamed in San Marzano marinara sauce with garlic crostini

SALAD

Caesar Salad 10

Caesar dressing, croutons, Parmigiano-Reggiano & anchovy fillets

Mozzarella Caprese 12

Buffalo mozzarella, vine ripened tomatoes, sweet onions, fresh basil, extra virgin olive oil & balsamic glaze

Insalata Romana 12

Wild arugula, prosciutto di Parma, pine nuts and shaved Parmigiano-Reggiano, drizzled with lemon and EVOO

ENTREÉS

We Proudly Season our Prime Aged Beef with our House Blend of Spices
Available toppers \$2 ~ Béarnaise Sauce, Au Poivre, Ala Mama Style

Petit Filet 37

New York Sirloin 48
16oz grilled to perfection

Bone-In Tuscan Ribeye 68
22oz Center cut

Filet Mignon Barrel Cut 48

Veal Chop 48
14oz. Provimi Veal chop

Tuscan Chophouse Specialties

Kurobuta Double Cut Pork Chop 36
Wild Tuscan porcini mushrooms with shallots
laced with Vin Santo demi glaze & mashed potatoes

Rack of Lamb 56
Oregano, garlic, thyme, extra virgin olive oil, fried onion straws & a grilled stuffed tomato

Statler Chicken 30
Roasted potatoes, sweet Italian sausage, grilled vegetables & balsamic demi-glace

Spaghetti Alla Montalcino 28
Sweet Italian sausage, wild porcini mushrooms, cherry tomatoes, spinach & shallots
finished with a rich demi glaze reduction & imported truffle oil

Live Lobster Market Price
2-1/2lb lobster steamed or broiled

Grilled Swordfish Scampi 35
16oz center cut with two jumbo shrimp, asparagus, lemon, white wine & garlic butter

Pan Seared Scallops 38
Lobster risotto with peas & shallots topped with tomatoes

Lobster Fra Diavolo 45
Fresh Maine lobster meat, jumbo shrimp, scallops, littleneck clams and PEI mussels
sautéed in a spicy San Marzano tomato sauce over capellini pasta

SIDES

Baked Potato 9	Sautéed Wild Mushrooms Rosemary & Garlic 10
Mashed Potatoes 10	Asparagus with Parmesan & EVOO 10
Parmesan Truffle Fries 10	Creamed Corn 10
Fried Onion Straws with Sriracha Aioli 10	Creamed Spinach 10
Broccoli Rabe with Roasted Garlic & EVOO 10	Lobster Mac n' Cheese 19

Rhode Island law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs will increase your risk of foodborne illness.
Please inform your server of any food allergies or dietary restrictions.