

## Antipasti

*For a Fine Beginning...  
Start with One of Our Delicious Appetizers*

Polpette alla Paramigiana .....	14.00
Three deep-fried meatballs, topped with fresh red sauce, parmesan and Swiss cheese, then baked	
Escargot Alla Romana .....	15.00
Sautéed in garlic, butter, white wine, parsley, pepper and fresh lemon	
Mozzarella Marinara* .....	14.00
Mozzarella dipped in egg and bread crumbs, deep-fried and topped with marinara sauce	
Shrimp Cocktail .....	14.00
Freshly cooked four large shrimps, served with cocktail sauce	
Calamari Fritti .....	15.00
Fried baby squid	
Salsicce Italiane .....	14.00
Grilled Italian sausages in red meat sauce	
Insalata Caprese* .....	14.00
Sliced mozzarella and tomatoes with olive oil and fresh Italian basil	
Bruschetta Alla Napoletana* .....	14.00
Grilled bread, fresh tomato, mozzarella cheese, olive oil, garlic, and basil	
Crostini al prosciutto e gorgonzola .....	15.00
Grilled bread with baked gorgonzola cheese and prosciutto ham	
Salsicce alla Griglia con spinaci .....	17.00
Grilled Italian sausages with sautéed spinach	

## Insalate

Spinach Salad with Vinaigrette .....	6.00
Caesar Salad .....	6.00
Insalata Mista (Spring Mix with Olive Oil & Balsamic Vinegar).....	6.00
Insalata Della Casa (with choice of Italian Vinaigrette, Bleu cheese or Ranch) .....	6.00

*(Add Blue Cheese Crumbles or Anchovies 1.00)*

## Pasta della Casa

Fettuccine Con Salsiccia .....	21.00
Italian sausages, sautéed in olive oil, garlic, oregano, red meat sauce, parmesan cheese	
Melanzane alla Paramigiana* .....	18.00
Sliced eggplant in our special marinara or red meat sauce with mozzarella and parmesan cheese	
Spaghetti .....	17.00
Freshly cooked spaghetti served with red meat sauce and a meatball	
Lasagna Mama Tosca .....	19.00
Baked with fresh mozzarella, ricotta and parmesan cheese, parsley and our meat sauce	
Ravioli* .....	19.00
Ravioli stuffed with veal or ricotta cheese, with choice of our red meat sauce, marinara sauce and pink cream cognac sauce.	
Tortellini .....	19.00
Tortellini stuffed with meat and spinach, with choice of our red meat sauce, pink cream cognac sauce or pesto sauce	
Fettuccine Primavera* .....	18.00
Sautéed mixed vegetables, olive oil, garlic and parmesan cheese	
Fettuccine Alfredo* .....	18.00
Fresh basil in rich cream alfredo sauce with Parmesan cheese	
Chicken Fettuccine Alfredo.....	22.00
Shrimp Fettuccine Alfredo.....	26.00
Penne al Pomodoro Fresco* .....	17.00
Fresh diced tomato, olive oil, garlic, basil and fresh parmesan cheese	
Fettuccine alla Carbonara .....	20.00
Fresh pancetta, raw beaten egg yolk, parmesan cheese and black pepper	
Ravioli alla Genovese .....	20.00
Ravioli filled with ricotta cheese in a brown meat herb sauce, with Italian spices, carrots and onions	
Spaghetti alla Puttanesca* .....	20.00
Fresh diced tomato, olive oil, garlic, oregano, capers, olives and anchovies	
Gnocchi* .....	20.00
A potato and flour pasta, served with choice of our red meat sauce, gorgonzola cheese sauce or pesto sauce	

\* = Vegetarian

## Pollo

- Chicken Paramigiana .....21.00  
Breast of chicken dipped in fresh egg, parmesan cheese, parsley and breading, pan-fried and baked with our fresh sauce, mozzarella, cheese and parmesan cheese
- Chicken al Prosciutto .....21.00  
Sautéed breast of chicken, sliced prosciutto ham and mozzarella cheese
- Chicken Sundried Tomato .....21.00  
Sautéed breast of chicken, sun-dried tomato, white wine, garlic and basil over a bed of vermicelli
- Chicken Marsala .....21.00  
Lightly floured breast of chicken sautéed in butter, Italian marsala, parsley and mushrooms
- Chicken Piccata .....21.00  
Lightly floured breast of chicken sautéed in butter, white wine, parsley, mushroom, capers and fresh lemon juice
- Chicken Bianco .....21.00  
Lightly floured breast of chicken in rich cream sauce with parsley, mushrooms, Italian marsala, butter and cream

## Vitello

- Veal Paramigiana .....27.00  
Breaded lightly and sautéed, then baked with fresh sauce, mozzarella and parmesan cheese
- Veal Scaloppini .....27.00  
Sautéed in light butter with fresh diced onions, diced tomatoes, capers, mushrooms, parsley and Italian marsala
- Veal Marsala .....27.00  
Sautéed and lightly buttered with mushrooms, parsley and Italian marsala
- Veal Saltibocca .....27.00  
Sautéed veal with prosciutto ham and mozzarella cheese
- Veal Piccata .....27.00  
Sautéed and lightly buttered with capers, parsley, mushrooms and fresh lemon juice

## Dal Mare

- Linguini Mare Chiaro .....23.00  
Freshly cooked linguini al dente with sautéed clams in garlic, olive oil and parsley
- Linguini Pescatore .....32.00  
Freshly cooked linguini al dente with sautéed clams, calamari, shrimp and muscles in spicy red sauce with garlic, olive oil, crushed red pepper and parsley
- Scampi Mama Tosca .....27.00  
Sauce with curry, butter, white wine, lemon, oregano, parsley, garlic and Italian red peppers
- Scampi alla Diavola .....27.00  
Spicy sauce with fresh diced tomatoes, crushed red peppers, oregano, parsley and garlic
- Scampi al Pomodoro Fresco .....27.00  
Garlic sauce with fresh diced tomatoes, basil, olive oil and parsley
- Scampi Paramigiana .....27.00  
Fresh breaded shrimps, baked in the oven with mozzarella cheese

## Dal Forno

- Filetto Mignon .....37.00  
A tender and lean 10 oz. cut of beef, topped with Mama Tosca's garlic pepper sauce
- Filetto Mignon con Gorgonzola .....39.00  
A tender and lean 10 oz. cut of beef, topped with a rich creamy gorgonzola cheese
- Filetto alla Pizzaiola .....37.00  
A tender and lean 10 oz. cut of beef, topped with fresh diced tomatoes, capers, garlic and parsley
- Medaglioni di Filetto al Barolo .....38.00  
Two 6 oz. filets wrapped in bacon, sautéed in butter, red wine and mushrooms, topped with Mozzarella cheese
- Chateau Braind .....35.00  
For two .....68.00  
A tender and lean cut of beef, topped with Mama Tosca's specialty sauce
- Costate di Agnello.....35.00  
House specialty, succulent rack of lamb in Mama Tosca's specialty sauce