



Dinner Menu

Antipasto

Code di Gamberi alla Veneziana \$18

Poached Tiger Shrimps on a Bed of Red Onion, Tomato and Boiled Potatoes Drizzled with an Olive Oil and Light Dijon Mustard Emulsion

Insalata "Toula" \$16

Avocado, Heart of Palm, Sweet Corn, Belgium Endive, Topped with Emmenthal Cheese Dressed with an Olive Oil, Lemon and Pink Salt Dressing

Mixed Organic Greens \$15

Mixed Organic Greens Drizzled with a Citrus Yogurt Dressing, Topped with Roquefort Cheese and Toasted Walnuts

Grand Tagliere Misto \$29

A Variety of D.O.P. Imported Prosciutto Di Parma, Speck Prosciutto Handmade Salumi, Imported D.O.P. Mozzarella di Buffala Caprese, Artisan Cheeses From Italy, fried Panzerotti and Caramelized Fruit Preserves, Served on The Toula Grand Wooden Board.

Carpaccio Di Manzo Affumicato \$17

In House Smoked, USDA Choice Black Angus Filet Carpaccio Served with a Fresh Spinach and Pear Salad Topped with Sliced Parmigiano D.O.P and Drizzled with Lemon Olive Oil

Insalata Caprese \$20

Toula Classic Caprese Fresh Imported Mozzarella Di Buffala, Served with Rainbow Organic Tomatoes Finished with D.O.P Extra Virgin Olive Oil and Fresh Basil on a Bed of Baby Greens

Salmone Affumicato Del Toula \$16

In House Smoked Wild Salmon Topped with Pantellria Caper Berries and Red Onion Jam

Capesante Marco Polo \$23

Kataifi Crusted East Coast Scallops with Fresh Avocado Cream

Calamari alla Griglia \$16

Tender Marinated and Grilled Calamari Served with a Roasted Garlic, Sweet Corn and Yellow Zucchini Puree Garnished with Grilled Tomatoes Fresh Basil and a Charred Lemon Wedge

Risotto

Risotto "Torcello" con Gamberoni, Punte Di Asparagi, Zucchine Pesto Di Rucola e Zafferano \$26

Fresh Asparagus, Tiger Shrimps and Yellow Zucchini finished with an Arugula Pesto and Saffron from San Gimignano

Risotto "CasaNova" Tartufo Nero, Provola Affumicata e Rosmarino \$24

Black Truffle from Norche, Smoked Provolone and Rosemary Essence



Primi

Toula Classico Gazpacho \$12

Fresh Tomatoes, Cucumber, Red Onions and Basil topped with Olive Oil

Parmigiana Di Melanzane "Classica" \$16

Layers of Eggplant, Mozzarella Cheese, Tomato Sauce with Fresh Herbs Baked Until Golden Crispy Topped with Parmigiano Cheese

Rigatoni Funghi Selvatici \$16

Trio of Wild Mushrooms Topped with Fresh Herbs and Parmigiano

Gnocchi Di Patate Con Salsa Di Scampi alla "Busera" \$22

Handmade Fresh Potato Gnocchi with Fresh Langoustine Cooked in a Light Busera Sauce

Tortelloni Del "RE" \$19

Handmade Tortelloni Stuffed with D.O.P Buffalo Mozzarella, Parmigiano and Thyme Tossed in Tomato Sauce and Fresh Basil

Tagliolini Con Salsa Di Astice \$33

Fresh PEI Lobster with Onions, Garlic and Green Peas in a Rich Lobster Tomato Sauce Topped with Fried Capers

Tagliolini Verdi Alla Toula \$16

Handmade Spinach Tagliolini "Gratinati" with Prosciutto Di Parma, Parmigiano Regiano in a White Wine Cream Sauce

Pesce

Involtini Di Pesce Spada Alle Mandorle Con Caponatina \$34

Swordfish Stuffed with Toasted Almonds on a Sicilian Caponatina

Filetto Di Branzino \$33

Zucchini Crusted Seabass on a Bed of Rice Pilaf with a Pinot Grigio Sauce

Salmone Farcito \$33

Wild Salmon Fillet Stuffed with a Salmon Mousse and Spinach

Carne

Filetto di Manzo e Tartufo \$43

USDA Choice Black Angus Fillet Grilled and Topped With Seared Foie Gras and Black Truffle

Grand Cotoletta alla Milanese \$36

Veal Chop Served with Fried Potatoes and Salsa Arturo

Agnello In Crosta Di Pane e Olive Profumato al Timo \$45

Oil Encrusted Rack of Lamb Drizzled with a Light Chardonnay and Thyme Sauce

Classic Fiorentina 32oz * Two People \$97

Serves Two -Accompanied by a Medley of Seasonal Vegetable and Garlic Rosemary Potatoes

Polletto Croccante Profumato Alle Erbe \$36

Free Range Cornish Hen Grilled Oven Baked to a Golden Crisp with Fresh Herbs and Olive Oil

Tagliata di Manzo Toscana \$38

In House Aged Stirling Silver Striploin Grilled and Sliced on a Bed of Arugula Salad Served with a Mixed Pepper Sauce

Filetto di maialino lardellato con Prosciutto Crudo e Salsa di funghi \$32

Pork Fillet Wrapped in Prosciutto and Pan Roasted, Served with Potatoes, Seasonal Vegetables and a Wild Mushroom Sauce

Executive Chef: Michael Boragina