

ANNAPOLIS

# CARPACCIO

TUSCAN KITCHEN | WINE BAR

## FIRST COURSE

CHOICE OF ONE

### SOUP DU JOUR

#### INSALATA CESARE

crispy romaine lettuce tossed with Caesar dressing, garlic croutons, and shaved Parmesan Cheese

#### INSALATA MEDITERRANEA

organic spring mix and butter lettuce, grape tomatoes, cucumbers, pistachios, feta cheese, kalamata olives & red wine vinaigrette

## SECOND COURSE

CHOICE OF ONE

#### TUSCANO PIADINA SANDWICH

pounded mignon tips, baby spinach, caramelized onions, Fontina cheese, balsamic glaze

#### MARCELO PIADINA SANDWICH

mild Italian sausage, rapini, fire-roasted peppers and smoked mozzarella

#### MELENZANE PARMIGIANA

Italian eggplant, pan-fried, covered with tomato sauce & Mozzarella Cheese, baked to perfection

#### PENNE VODKA CARPACCIO STYLE

Smoked Italian Prosciutto, peas, mushrooms & caramelized onions with penne pasta in our homemade creamy tomato vodka sauce

#### PENNE PASTICCIO

penne pasta tossed with mini meatballs, crispy juliënne salami & thinly sliced boiled eggs with a blend of 3 cheeses, with tomato Béchamel sauce

#### POLLO MARSALA

fork tender chicken breast sautéed in a Marsala wine sauce with mushrooms. Served with julienned vegetables

#### LINGUINI SOFIA LOREN

imported manila clams, sautéed with roasted garlic and Trebbiano wine sauce, drizzled with red chili-infused olive oil.