

Lunch Menu

Fresh Pasta Dishes

Spaghetti – Finished with your choice our homemade ragu or marinara 9, topped with meatballs, sausage, or meat sauce. 10 Add melted mozzarella on top for 1.00

Rigatoni ala Grill – Italian sausage sautéed with roasted peppers, onions, Roma tomatoes, and Italian herbs, served over rigatoni. 10

Penne ala Vodka – Roma tomatoes sautéed with garlic, vodka and cream, then tossed with penne pasta and garnished with fresh basil. 9

Penne Basilico – Mushrooms, broccoli florets, and Roma tomatoes sautéed with garlic and herbs, tossed with penne pasta. 9

Angel Hair Imperial – Fresh spinach sautéed with garlic and olive oil finished in a sherry cream sauce and served with angel hair. 9

Add chicken 3.00, shrimp 5.00 or fresh catch 7.00 to any pasta dish.

Chicken and Veal

Chicken Acropolis - Chicken breast sautéed with artichoke hearts, red peppers, sun dried tomatoes, and Calamata olives, in a lemon white wine butter, served over angel hair. 10

Chicken ala Vincent - Blackened chicken breast in a sun dried tomato pesto cream sauce, topped with pine nuts and served over penne pasta. 10

Chicken or Veal Marsala Portabella - Your choice sautéed with portabella mushrooms in a Marsala wine and light cream sauce, served over angel hair pasta. Chicken 10 – Veal 12

Chicken or Veal Parmigiana - Baked in our homemade marinara, topped with mozzarella cheese, and served over spaghetti. Chicken 10 – Veal 12

Chicken or Veal Veneto - Your Choice sautéed with artichoke hearts, mushrooms, capers, and scallions, in a lemon white wine sauce, served over fettuccine. Chicken 10 – Veal 12

Seafood

Seafood Pescatore – Shrimp, scallops, mussels, clams, and calamari, sautéed with garlic and oil, with your choice of marinara, Fra Diavolo, or white wine sauce, served over linguini. 14

Scampi ala Tuscany – Fresh jumbo shrimp sautéed with garlic, diced tomatoes, and scallions, in a sherry wine and lemon sauce, served over angel hair. 13

Clams Posillipo – Baby clams sautéed with garlic and oil, finished with Roma tomatoes and scallions, served over linguini. 12

Salmon Acropolis – Fresh salmon sautéed with artichoke hearts, red peppers, sun dried tomatoes, and Calamata olives, in a lemon white wine butter, served over fettuccine. 13

All entrees listed above are served with your choice of house salad or minestrone soup.

Add blue cheese crumbles to your salad for 1.00 Substitute Caesar for 1.25 or Pasta Fagioli for 4.00

Substitute your pasta with fresh asparagus 3.00 with seasonal vegetables 2.00

Share charge 4.00 includes an extra soup or salad.

Baked Dishes

Eggplant Rollatini – Eggplant sautéed and stuffed with a blend of ricotta, mozzarella, and Romano cheeses, then baked and topped with mozzarella, served with spaghetti. 10

Baked Mini Combo – Ravioli, eggplant, manicotti, and rigatoni, baked in our tomato sauce and topped with mozzarella cheese. 10

Lasagna - Pasta sheets layered with ground sirloin, ricotta and mozzarella cheeses, and Italian herbs, baked in our tomato sauce and covered with mozzarella cheese. 10

All entrees listed above are served with your choice of house salad or minestrone soup.

Add blue cheese crumbles to your salad for \$1. Substitute Caesar for 1.25 or Pasta Fagioli for 4.00

Substitute your pasta with fresh asparagus 3.00 with seasonal vegetables 2.00

Share charge 4.00 includes extra soup or salad.

Pizza

A personal size pizza topped with homemade sauce and mozzarella, and up to 3 toppings:

Pepperoni, Italian sausage, ham, ground beef, onions, mushrooms, red peppers, green peppers, artichoke hearts, eggplant, fresh tomatoes, garlic, and spinach

Served alone – 8 or with soup or salad – 10

Stromboli

A flour tortilla with mozzarella and ricotta cheeses, baked with your choice of filling:

Meat (sirloin, pepperoni, sausage, and ham)

Vegetables (peppers, onions, mushrooms, and spinach)

Chicken (chicken breast, onions, and mushrooms)

Served alone - 8 or with soup or salad - 10

Soups, Salads and Specialties

Sicilian Herb Seared Rare Tuna- Thinly sliced with an Italian Caponata salad of peppers, olives asparagus, capers, white beans, mushrooms, artichokes and sun dried tomatoes tossed in a lemon, scallion, Pommerey vinaigrette. 13

Tossed Garden Salad – Iceberg, carrots, tomatoes, mixed field greens, and homemade croutons, topped with creamy garlic or vinaigrette dressing. 6 Add blue cheese crumbles 1.00

Caesar Salad – Crisp Romaine lettuce tossed with our homemade Caesar dressing and croutons, garnished with Romano cheese. 7

Mediterranean Salad – With fresh hearts of palm, artichoke hearts, tomatoes, pepperoncinis, olives and onions, topped with our homemade Greek dressing and feta cheese. 9

Fresh Mozzarella Salad – Mixed greens topped with fresh mozzarella, balsamic marinated tomatoes, and sliced red onions, garnished with basil. 10

Add chicken 3.00, 5.00 or fresh catch 7.00 to any salad listed above.

Minestrone Soup – Home made meaty vegetable soup. Alone 5 - With a garden salad 7

Pasta Fagioli – Made to order with onions, bacon, beans, tomatoes and herbs. Alone 6 - Add a salad 8

Tuscany Grill

www.tuscanygrill.net

Lunch:

Mon - Fri: 11:00

Dinner:

Mon - Sat: 5:00 – 10:00p

Sun 11 :30 - 9:00p

7640 N. Wickham Rd
Melbourne, FL, 32940
Phone: (321) 757-7220

Catering for all Occasions
Banquet Facilities Available!

Dinner Menu

Prima Piata (small plates)

Crisp Lasagna Bites - Ricotta, Mozzarella and Sirloin with Pasta Layers atop marinara. 9

Pasta Fagioli - Our delicious pasta fagioli soup made with fresh tomatoes, garlic, Cannellini beans, onions, Italian herbs, and bacon, garnished with scallions. 7

Cheese Sampler An of Artisan Cheeses, Merlot Jelly, Raisins on the Vine, with a flatbread crostini. 13

Bruschetta

Rustic - Tomato, Red Onion, Portabella and Goat Cheese. **OR**

Mediterranean - Hearts of Palm, Calamata Olives, Pepperoncini, and Feta 9

Flash Fried Calamari –

Traditional **OR** Tossed with Pepperoncinis, a pesto aioli and spicy Fra Diavolo marinara 10

Caprese Tower - Fresh Mozzarella, Beefstake tomatoes, Garlic, Capers, Basil drizzled with aged balsamic. 9

PEI Mussels Ala Kendal - Baked in Pesto with Sel De Mer and cracked peppercorns. 9

Mortar & Pestle - Chickpeas and Tuscan White Beans, Garlic and Herbs with toasted Italian bread. 6

Sicilian Herb Seared Tuna - Sliced rare Tuna with a Caponata Slaw, Drizzled with a lemon, Grain Mustard Vinaigrette. 11

Pan Seared Sea Scallops - In a Citrus, Chardonnay butter, and grilled asparagus. 13

Scampi Ala Brooke - Jumbo shrimp tossed in a spicy marinara with crostini for Dipping. 12

Littleneck Clams - Roasted With Chorizo Sausage, Tomatoes and Garlic. 9

Pizza Pie “Del Giorno” - A nine inch pie with unique daily preparations. 9

Meatball Sliders - With fresh mozzarella, homemade ragout and grilled Ciabatta. 5

Crispy Duck Wings - Paired with a spicy and refreshing chipotle raspberry sauce. 5

Insalata

Mediterranean Artichokes, Hearts of Palm, Tomato, Red Onion, Calamata and Green Olives, Pepperoncini, Feta and Mixed Greens topped with Homemade Greek Dressing. 10

Caesar Wedge Drizzled with House made Caesar dressing, cracked peppercorns, Anchovy and croutons. 8

Fresh Mozzarella Salad Mesclun Mixed baby greens topped with fresh mozzarella, balsamic marinated tomatoes and Bermuda onion, garnished with fresh basil. 10

**Add Grilled or Blackened Chicken – 3. Grilled or Blackened Shrimp - 5.
Fresh catch – 7.**

Tuscany Grill Originals

Pan Seared Jumbo Sea Scallops – In a lemon white wine butter with francese artichoke hearts, served with fresh asparagus. 19

Pescatore - Shrimp, scallops, mussels, clams, and calamari sautéed in garlic and oil, finished with your choice of marinara, Fra Diavolo, or Pinot Grigio, served over linguini. 20

Scampi Ala Tuscany - Fresh jumbo shrimp sautéed with garlic, diced tomatoes, basil and scallions, in a lemon and white wine butter, served over angel hair. 18

Clams Casino Pasta - Littleneck clams sautéed with pancetta, tomatoes, and clam broth, finished with garlic, butter and basil, served over linguini. 17

Shrimp and Scallops Pesto - Jumbo shrimp and sea scallops sautéed with red peppers in a basil and pine nut pesto cream, tossed with penne pasta. 19

Spicy Calamari Fra Diavolo – Calamari sautéed in garlic and oil, then finished in a spicy Fra Diavolo marinara, and served over linguini. 16 add jumbo shrimp 21

Mussels Tuscany – Prince Edward Island Mussels sautéed with garlic and olive oil, served in either a light marinara, or Santa Margarita sauce, served over linguini. 14

Salmon or Chicken Acropolis – Your choice with artichoke hearts, red peppers, sun dried tomatoes, and calamata olives, in a lemon chardonnay butter, on fettuccine. Chicken 15 Salmon 18

Napoleon Chicken Breast – Tuscan grilled chicken breast layered with fresh spinach, goat cheese, sliced tomatoes, and Portobello mushrooms, garnished with a balsamic reduction. 16

Grilled Mediterranean - Our unique sauceless and spicy dish, with grilled chicken, shrimp, and Italian sausage seasoned with herbs and spices, skillet seared in garlic and olive oil with red and green peppers, onions, and crispy rigatoni pasta. 17

Rigatoni Ala Grill - Italian sausage sautéed with roasted red and green peppers, onions, tomatoes, and Italian herbs, tossed with rigatoni. 14 Add chicken 17

Chicken Ala Vincent - Blackened chicken breast in a sun dried tomato pesto cream sauce, topped with fresh basil and pine nuts served over penne. 15

Chicken or Veal Veneto - Your choice sautéed with artichoke hearts, mushrooms, capers, and scallions, in a lemon and white wine butter, served over fettuccine. Chicken 15 - Veal 18

Baked Italiano - Meatball, sausage, eggplant rollatini, ravioli, manicotti, and rigatoni pasta, all baked in our homemade ragout, and topped with melted mozzarella. 15

Angel Hair Imperial - Fresh spinach sautéed with garlic and olive oil then finished with a sherry cream sauce and served atop angel hair pasta. 14

Penne Basilico - Mushrooms, broccoli florets, and diced tomatoes sautéed with garlic and herbs, then tossed with penne pasta and our homemade marinara, garnished with fresh basil. 14

Tuscan Traditions

Chicken or Veal Parmigiana – Crispy breaded and baked in our homemade marinara with mozzarella cheese, served over spaghetti. Chicken 15 - Veal 18

Eggplant Rollatini - Thin sliced battered eggplant stuffed with a garlic ricotta blend, baked and topped with mozzarella, and served over spaghetti and marinara. 14

Lasagna - Pasta sheets layered with ground sirloin, ricotta, and mozzarella cheeses, and Italian herbs, baked in our homemade ragout and covered with melted mozzarella. 13

Ravioli or Manicotti - Your choice of pasta shell, stuffed with ricotta cheese, baked in our homemade ragout and finished with melted mozzarella. 11

Fettuccine Alfredo - tossed in our homemade Alfredo cream sauce, with pancetta, scallions and Romano cheese. 14

Spaghetti - Finished with your choice of our homemade ragout or marinara 11 Topped with meatballs, sausage, or meat sauce 13. Add melted mozzarella for 1

Chicken or Veal Marsala - Your choice sautéed with Portobello mushrooms in a Marsala wine and light cream sauce, served over angel hair. Chicken 15 - Veal 18

Penne Ala Vodka - Our homemade tomato cream sauce spiked with Kettle One vodka and caramelized garlic, tossed with penne pasta and garnished with basil and Romano cheese. 14

All entrees are served with your choice of a garden salad or our homemade minestrone.

Add blue cheese crumbles for 1.00

Share charge 5.00 includes additional salad or soup.

Substitute a Caesar salad for 1.25 or enjoy our made to order pasta fagioli for 4.00.

Substitute whole wheat penne pasta in any dish for an additional 1.00

Add grilled or blackened chicken 3.00, shrimp 5.00, or our fresh catch 7.00 to any dish.

Side Dishes

Marinara or Ragout 1.00

Sautéed Spinach 3.00

Broccoli 3.00

Seasonal Vegetables 3.00

Asparagus 4.00

Pasta with Marinara 3.00