



Tuscan Table & Tavern Showers & Luncheons Sit Down Menu

Choose 3 items and we will create a custom menu
for your guests to choose from when they arrive
(Final count due 2 weeks prior to event)

SANDWICHES

served with fresh cut fries

- Famous Battered Cod 18**
Hand battered Northern Atlantic cod - kaiser
(PGF) Available baked
- Cheesesteak* 18**
Shaved Ribeye, cheese whiz, caramelized onion - toasted hoagie
- Chelsea Chicken 16**
Chicken cutlet, vodka tomato cream sauce, fresh mozzarella, broccolini
- Granny Turkey 15**
Turkey, Boursin cheese, Granny Smith apples, Honey Dijon - pretzel roll
- Filet Grilled Cheese 17**
Filet tips, Boursin cheese, caramelized onion, provolone & american cheese - sour dough
- Reuben 16**
Corned beef, sauerkraut, swiss, 1000 island - rye
- Italiano 15**
Ham, pepperoni, capicola, salame, fresh mozzarella, olive tapenade, sundried tomato, arugula
- Tuscan Sausage 15**
Slow roasted Italian sausage, onions, peppers, tomato, mozzarella

BOWLS

- Chicken Gnocchi 19**
Chicken cutlet - Vodka tomato cream or pesto cream sauce - ricotta gnocchi and parmesan
- Gnocchi Flight 19**
House ricotta gnocchi 3 ways - Alfredo sauce, Vodka tomato cream, Pesto cream
- Tuscan Jaffre 24**
Shrimp, jumbo crabmeat, scallops, brandy cream sauce - Mafalda pasta - Parmesan breadcrumbs (PGF)
- Alfredo* 16**
Parmesan-Fontinella cream sauce, Mafalda Pasta (PGF)
Add Chicken 18, Filet Tips 20 Salmon 20 Shrimp 20 Crabmeat 20
- Pappardelle Bolognese 18**
Fresh egg noodles in a traditional Tuscan style meat sauce with sausage & Parmesan (PGF)
- Short Rib Ravioli 18**
Crimini mushroom cream sauce, crispy shallots & parmesan
- Pappardelle Crabmeat 22**
Fresh egg noodles in olive oil & garlic sauce with roasted tomato, crabmeat & Parmesan (PGF)

SALADS

- Caesar Salad w/ Chicken 17**
Hand tossed - Romaine, parmesan, egg, olive, crouton (PGF)
- Pittsburgh Salad w/Chicken 17**
Lettuce blend, tomato, cucumber, beet, parmesan with fries & cheddar (GF)
- Tuscan Salad w/Chicken 19**
Butter lettuce, cucumber, tomato, olive tapenade, peppadew peppers, goat crumble, Marcona almonds, Italian Vinaigrette (GF)
- Beet Salad w/Chicken 19**
Roasted beets, Marcona almonds, pears, peppadew peppers, whipped goat-mascarpone cheese, romaine (GF)
- Autumn Salad w/Chicken 18**
Granny Smith apples, candied pecans, bleu crumble, crispy bacon, pears, lettuce blend (GF)

PLATES

- Short Rib 22**
7-hour burgundy braised short rib - roasted carrots, onions, roasted potato - rosemary demi glaze (GF)
- Maple Salmon* 22**
Maple Dijon glaze, pistachio crumble - roasted potato & broccolini (GF)
- Tuscan Chicken 19**
Chicken, bacon, roasted tomato, mushroom, parmesan cream sauce - broccolini, creamy polenta (PGF)
- Pork Cutlet 19**
Crispy pork with lemon, capers, roasted potatoes and apple slaw
- Sole Meuniere 24**
Pan fried Parmesan Sole fillet, in a lemon butter sauce with capers - broccolini & roasted potatoes
- Jaffre Seafood Grill 27**
Salmon, cod, scallops, shrimp, grilled with fresh lemon, garlic & herbs - roasted potatoes & broccolini (GF)
- Chicken Romano 19**
Romano battered chicken in a white wine lemon sauce, with roasted potato and broccolini
- "English Style" Cod 20**
Lemon butter roasted cod, seasoned breadcrumbs served with roasted potatoes and broccolini, (PGF)

All items complimented with wedding soup.
Cakes, Cupcakes, Cookies may be brought in

GF= gluten friendly
PGF= Can be prepared gluten friendly
Gluten is present in our kitchen
(menus subject to change without notice)

