



# Tutto Pasta Cucina Italiana

Dinner Menu

## Antipasti



### **Crostini Di Polpettine**

Crostini brushed with garlic butter, topped with mozzarella, meatballs, and marinara, then baked. ~ 10

### **Guazzeto Di Cozze**

Steamed Manila clams and black and green mussels sautéed with diced bacon, shallots, garlic, fresh thyme, and cherry tomatoes in a light, spicy tomato broth. ~ 12

### **Calamari Fritti**

Baby squid lightly hand battered and deep fried. Served with a spicy tomato basil sauce. ~ 10

### **Involtini Di Gamberi E Prosciutto Crudo**

Grilled tiger shrimp wrapped with prosciutto. ~ 11

### **Tuscan Combination**

A taste of our three most popular appetizers: Calamari, bruschetta and ravioli fritti. ~ 14

### **Mozzarella Di Buffala Alla Caprese**

Buffalo mozzarella with fresh roma tomatoes, balsamic reduction and basil oil. ~ 9

### **Bruschetta Al Pomodoro**

Chopped tomatoes, basil, garlic and extra virgin olive oil served on our toasted flat bread. ~ 7

### **Bruschetta Di Zucchine E Caprino**

Grilled Italian zucchini and warm goat cheese served on our toasted flat bread. ~ 8

### **Ravioli Fritti**

Breaded and fried cheese filled pasta. Served with a spicy vodka tomato cream sauce. ~ 9

## Zuppe & Insalatas



Add Chicken 3.50, Shrimp 4.50, or Salmon 5.50

### **Minestrone**

Fresh vegetable soup. ~ Cup 4 Bowl 5

### **Zuppe Del Giorno**

Chef's soup of the day. ~ Cup 4 Bowl 5

### **Maria Elena**

Baby mixed greens, sliced pears, walnuts and gorgonzola cheese in a raspberry vinaigrette dressing. ~ 11

### **Piccolina**

Fresh baby mixed greens, shredded carrots, roma tomatoes and cucumber with your choice of dressing. ~ 6

### **Cesare**

Romaine lettuce, parmesan cheese and croutons in our homemade Caesar dressing. ~ 7

### **Insalata Di Spinaci**

Baby spinach with fire roasted herbed goat cheese and grilled tomatoes in a balsamic vinaigrette dressing. ~ 10

### **Salmone Affumicato\***

Baby mixed greens, goat cheese, caramelized walnuts and Norwegian smoked salmon in a raspberry vinaigrette dressing. ~ 13  
(Substitute grilled salmon for an additional 2)

### **Insalata Di Carne\***

Fresh spinach, eggs, cannellini beans, cherry tomatoes, roasted bell peppers and feta cheese, topped with thinly sliced grilled tenderloin in a balsamic vinaigrette dressing. ~ 13

### **Insalata Di Tonno\***

Baby mixed greens, hard boiled eggs, potatoes, cherry tomatoes, black olives, feta cheese, artichokes and asparagus in a balsamic vinaigrette dressing with fresh pan seared Ahi tuna. ~ 15

### **Insalata Di Pollo**

Fresh romaine lettuce with cherry tomatoes, asparagus, diced bacon, boiled eggs, and blue cheese crumbles in a Caesar dressing. Topped with a fresh grilled chicken breast. ~ 12

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# Secondi Piatti



All entrees served with your choice of Soup, House or Caesar salad.  
(Substitute veal for an additional ~ 3)

## ***Bistecca Ai Funghi\****

Grilled 18 oz. bone-in ribeye topped with a gorgonzola cream sauce sautéed with portabella, shiitake and porcini mushrooms. Served with garlic mashed potatoes and sautéed asparagus wrapped with prosciutto. ~ 24

## ***Pollo Alla Parmigiana***

Lightly breaded chicken breast deep fried then topped with tomato basil sauce, mozzarella, then baked. Served on a bed of fettuccine alfredo. ~ 18

## ***Italian Trio***

*Served with three of our most popular dishes:  
Chicken Parmesan - Lasagna - Fettuccine Alfredo. ~ 21*

## ***Pollo Caprese***

Sautéed chicken breast topped with sliced tomatoes and buffalo mozzarella, then baked. Served on a bed of sautéed spinach with a side of potatoes. ~ 17

## ***Battuta Di Pollo Alla Griglia***

Grilled chicken breast finished with olive oil, fresh herbs, garlic and shallots. Served with oven roasted potatoes and sautéed spinach. ~ 17

## ***Pollo Marsala***

Chicken breast sautéed with raisins, mushrooms and onion in a Marsala wine cream sauce. Served over penne pasta with a side of sautéed vegetables. ~ 18

## ***Salmone Alle Cinque Terre***

Grilled salmon with sautéed scallops and shrimp, topped with a pesto cream sauce. Served with a side of sautéed vegetables. ~ 25

## ***Halibut Al Dill***

Grilled halibut wrapped with prosciutto and finished with a cream dill sauce. Served with garlic mashed potatoes and sautéed asparagus. ~ 24

## ***Filetto Di Manzo Madeira\****

Grilled filet mignon finished with a mushroom Madeira reduction sauce. Served with garlic mashed potatoes and sautéed asparagus. ~ 26

## ***Saltimbocca Alla Romana\****

Lightly floured, pan seared veal scaloppini topped with prosciutto San Daniele and sage in a lemon caper sauce. Served with oven roasted potatoes and sautéed vegetables. ~ 23

## ***Costoletta Di Maiale\****

Grilled 12 oz. bone-in pork chop, finished in a mushroom-orange Marsala sauce. Served with wild mushroom-sage risotto and sautéed asparagus. ~ 20

## ***Red Snapper In Cartoccio***

Red snapper, cherry tomatoes, baby artichokes, asparagus, Manila clams, zucchini and fresh herbs. Wrapped in parchment paper and slow roasted. ~ 22

## Pizze



Add a House salad for ~ 3 or Caesar salad for ~ 4.  
Additional toppings available for ~ 1. Chicken ~ 3.50 Shrimp ~ 4.50

### **Margherita**

**Tomato sauce, fresh basil and mozzarella.** ~ Small 10 Large 12

### **Vegetariana Ai Caprini**

Tomato sauce, mushrooms, sun-dried tomatoes, zucchini, goat cheese and mozzarella. ~ Small 11 Large 13

### **Pollo E Pesto**

Blend of tomato and pesto sauce, grilled sliced chicken breast and mozzarella. ~ Small 12 Large 14

### **Prosciutto Crudo E Asparagi**

Tomato sauce, prosciutto crudo, mozzarella, asparagus and grilled red onions. ~ Small 12 Large 14

### **Spinaci E Pancetta**

Tomato sauce, spinach, chicken, Italian bacon, roasted garlic, ricotta and parmesan. ~ Small 11 Large 13

### **Luganega**

Tomato sauce, Luganega sausage, mushrooms, bell peppers, gorgonzola and mozzarella. ~ Small 11 Large 13

### **Pesto E Gamberi**

Tomato sauce, pesto, red onions, black olives, capers, diced tomatoes, tiger shrimp and mozzarella. ~ Small 12 Large 14

## Pesce Pasta



### **Farfallette Al Gamberi**

Shrimp, garlic, mushrooms, prosciutto San Daniele and peas in a spicy tomato basil sauce. ~ 16

### **Fettuccine Del Circeo**

Shrimp, scallops and broccoli in a parmesan cream sauce. ~ 17

### **Pappardelle Pescatora**

Clams, bay scallops, shrimp, calamari and garlic in a spicy tomato cream sauce. ~ 18

### **Ravioli Di Aragosta**

Lobster stuffed ravioli in a fresh herb saffron cream sauce, sautéed with leeks, shallots, shrimp, lobster meat and cherry tomatoes in a Prosecco wine butter sauce. ~ 17

### **Vermicelli Alla Aragosta**

Cherry tomatoes, fresh basil, garlic and lobster meat in a spicy white wine sauce. ~ 18

### **Linguine Alle Vongole**

Manila and baby clams sautéed with garlic and tossed with a white wine sauce. ~ 16

### **Tagliatelle Di Mare**

Baby scallops, tiger shrimp, black mussels, lobster meat and cherry tomatoes in a dill cream sauce. ~ 18

### **Linguine Alla Cozze**

Black mussels, diced tomatoes, fresh thyme and Manila clams on the half shell with baby clams in a Pinot Grigio butter sauce ~ 18

### **Fusilli Con Capesante E Asparagi**

Jumbo scallops, asparagus and cherry tomatoes sautéed with olive oil and garlic. Finished in a white wine lemon cream sauce. ~ 16

### **Spaghetti Ai Frutti Di Mare Al Cartoccio**

**Fresh calamari, Manila clams, black and New Zealand mussels, Atlantic and Smoked Norwegian salmon, scallops, rock and tiger shrimp all sautéed with garlic and white wine. Tossed in a spicy tomato sauce and served in parchment paper.** ~ 21

# Le Paste



Add a House salad for ~ 3 Caesar salad for ~ 4  
Meatballs or chicken ~ 3.50 Shrimp ~ 4.50

## **Tour Of Tutto**

**Three of our guests favorites:**

**Tutto Pasta ~ Rigatoni Cucina ~ Cannelloni Ripieni. ~ 16**

### **Rigatoni Cucina**

Grilled sliced chicken breast, mushrooms, garlic and white wine in a pecorino romano cheese cream sauce. ~ 13

### **Rigatoni Alla Norma**

Eggplant, garlic and buffalo mozzarella in a tomato basil sauce and finished with aged ricotta. ~ 12

### **Fusilli Monte Etna**

Garlic and tomato sauce tossed with buffalo mozzarella and finished in the oven. ~ 12

### **Tutto Pasta**

**Farfalle, garlic, onions, mushrooms and a grilled chicken breast sautéed with white wine and finished in a light tomato cream sauce. ~ 13**

### **Pennette Primavera**

Garlic and a mix of garden fresh vegetables in a tomato basil sauce. ~ 12

### **Penne Ai Quattro Formaggi**

Fontina, mozzarella, gorgonzola and parmesan in a light cream sauce. ~ 12

### **Fettuccine Bolognese**

Onions, carrots and celery in a Chianti wine tomato meat sauce. ~ 14

### **Spaghetti Carbonara**

Garlic, pancetta and fresh egg in a light cream red wine sauce. Finished with pecorino romano cheese and cracked pepper. ~ 13

### **Spaghetti Al Pomodoro**

Tossed with our homemade tomato basil sauce. ~ 11

### **Fettuccine Alfredo**

Tossed with our homemade parmesan cream sauce. ~ 11

### **Penne Alla Puttanesca**

Garlic, capers, anchovies and black olives in a spicy tomato basil sauce. ~ 12

### **Cannelloni Ripieni**

Pasta tubes filled with ricotta and spinach. Topped with a tomato cream sauce and mozzarella then baked. ~ 14

### **Lasagna Traditionale Di Carne**

Homemade meat lasagna topped with tomato basil sauce and parmesan. ~ 14

### **Capellini Checca**

Garlic and fresh crushed tomatoes with a touch of olive oil. ~ 12

### **Penne Con Pollo Pesto**

Grilled sliced chicken breast in our homemade pesto sauce and topped with sun-dried tomatoes. ~ 15

### **Pappardelle Al Telefono**

Onions and buffalo mozzarella in our vodka tomato cream sauce. ~ 13

### **Pappardelle Del Cacciatore**

Grilled sliced chicken breast, garlic, mixed wild mushrooms, pancetta, and artichoke hearts in a white wine cream sauce. ~ 16

### **Rigatoni Salsiccia**

Onions, Luganega sausage, bell peppers and mushrooms in a tomato basil sauce. ~ 13

### **Ravioli Al Formaggio**

Jumbo cheese ravioli in a tomato basil sauce topped with pecorino romano cheese. ~ 12

### **Ravioli Di Pollo**

Chicken, mozzarella and portabella mushroom stuffed ravioli cooked in a mushroom, rosemary and Marsala demi-glaze sauce. ~ 14

### **Gnocchi Falli Tu**

Potato dumplings with your choice of sauce: Pesto ~ Tomato Basil ~ Alfredo ~ Bolognese. ~ 14

### **Linguini Di Spinachi**

Grilled sliced chicken breast, garlic, wild mushrooms and tomatoes in a white wine cream sauce. ~ 15

### **Penne Fattore\***

Grilled sliced tenderloin in a Madeira wine tomato cream sauce with sliced onions, wild mushrooms and sun-dried tomatoes. ~ 16

### **Tortelloni con Spinaci E Prosciutto**

Cheese filled tri-colored pasta tossed with onions, prosciutto San Daniele, spinach and asparagus. Finished with a cognac parmesan cream sauce. ~ 15

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