

### ANTIPASTI

Spicy Toasted Almonds \$3

Roasted Beets with Feta \$5

Drizzled with honey

Mixed Olives \$5½

House marinated

Crispy Eggplant Stackers \$9

Heirloom tomato, fresh goat cheese, mixed greens & basil sandwiched between two crispy eggplant slices

Prosciuttos wrapped Asparagus \$8

Drizzled with a truffle vinaigrette

Crab Balls \$11½

Served with Basil Aioli dipping sauce

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Carne & Formaggi Platter

For 2 people \$15 For 4 people \$24

A selection of imported meats & cheeses

Served with black truffle honey & fresh bread

Ask your server about this week's selection.

### BRUSCHETTA

Caramelized Onion with Feta \$7

Gorgonzola with Fig Jam \$8½

Wild Mushroom & Raclette Fondue \$10

Classic Tomato & Basil \$7½

Mediterranean Crab \$11

Feta & cream cheeses, roasted garlic, roasted red pepper & lump crab meat

### INSALATE

House Mixed Greens \$5

Arugula, Beets, Goat Cheese & Almonds \$9

Heirloom Caprese \$11

Heirloom tomatoes, fresh mozzarella & basil

Grilled Chicken & Prosciutto \$12

Mixed greens, grilled chicken, ribbons of prosciutto, artichokes & goat cheese dressed with walnut oil

Shrimp & Citrus Salad \$14

Mixed greens, seared shrimp, fennel, & citrus dressed with citrus vinaigrette

### PANINI

(All sandwiches served with mixed greens or chips)

Tuscan Cold Cut \$10

Salame, mortadella, prosciutto, fresh mozzarella, lettuce, tomato, onion, pepperoncini, oil & vinegar on baguette

Grilled Chicken PLT \$11

Grilled chicken, pancetta, lettuce, tomato & basil aioli on ciabatta bread

Tortaria Burger \$13

Veal & beef burger with pancetta, gorgonzola cheese, arugula, & caramelized onions on brioche roll

The Crabby Italian market price

Italian-style lump crab cake, lettuce, tomato & basil aioli on brioche roll

Chicken Parmigiano \$10

Grilled chicken, asiago & parmigiano cheeses, homemade tomato sauce on toasted baguette

### PIZZE

Margherita \$11

Fresh Mozzarella, heirloom tomato, basil, & tomato sauce

Funghi & Spinaci \$12

Fontina, wild mushroom, spinach & tomato sauce

Prosciutto Arugula \$15

Mozzarella, prosciutto, arugula, & tomato sauce

Pepperoni \$12½

Smoked mozzarella, pepperoni & tomato sauce

Shrimp & Spinach \$16

Baby spinach, sautéed onions & mornay sauce

Pizza Polpetta \$10

Mozzarella, meatballs, & tomato sauce

Add an egg to any pie \$1

Ask your server about daily Entrée & Handmade pasta specials.

### DOLCE

Cannoli \$5½

Pear or Apple Torta \$7½

Ricotta Cheesecake \$8

Chocolate Truffle Cake \$6½

Gelato \$5

Ask your server about today's flavors.

Imported Cheeses Plate \$11

A selection of three imported cheeses & fresh seasonal fruit

Served with homemade marmalade & fresh bread

Ask your server about dessert specials.

### BEVANDE

Still or Sparkling Water \$4½

1 Liter Bottles

Pellegrino Italian Soda \$3

Limonata or Aranciata

American Soda \$2½

Coke, Diet Coke, Ginger Ale,

Diet Ginger Ale, Sprite

Iced Tea \$2½

Caffe

Espresso \$2½; Cappuccino \$4

Caffe Americano \$3½; Latte \$4

Macchiato \$3

All available Iced & Decaffeinated

Double Shot – add \$.50

Thank you for dining at *A Little Bit of Tuscany*

Kirk, Rose, Rachel & Branden

Chefs Tara & George

Visit us at

ALITTLEBITOFTUSCANY.COM

(410) 857-4422

84 E. Main St. Westminster, MD 21157

18% gratuity is added to parties of 6 or more.