

TUSCA *GLUTEN FREE MENU*

Vegetarian Spring Roll	\$ 8	Asparagus Bundle and Crab	\$ 12
Vegetables wrapped in rice paper with citrus cucumber salad and apricot sweet and sour		With crab, grape tomatoes and lemon vinaigrette	
"Pasta-Less" Vegetable "Lasagna"	\$ 8	Grilled Mediterranean Vegetables	\$ 9
Roasted vegetables layered with goat cheese, capers and watercress pesto		Hazelnut encrusted goat cheese, grilled zucchini, roasted tomatoes, roasted red peppers, artichokes, field greens and lemon-thyme dressing	
White Cannellini Beans and Escarole	\$ 8	Chopped Salad	\$ 7
Escarole, prosciutto and cannellini beans		Field greens, feta, tomatoes, red onion, cucumber and red wine vinaigrette	
Creamy Polenta	\$ 8	Classic Caesar Salad	\$ 8
Wild mushroom demi and artichoke ragout		Romaine lettuce, caesar dressing and parmesan cheese	
Stuffed Hot Banana Peppers	\$ 9	Grilled Pear Salad	\$ 8
Bolognese blend, mozzarella and marinara		Grilled pears, candied walnuts, watercress and blue cheese tossed with vinaigrette	
Kafta	\$ 10	House Salad	\$ 6
Ground lamb, mint and parsley with cucumber sauce		With shallot vinaigrette	
P.E.I. Mussels	\$ 11	Sweet Fennel and Chicken Braciolo	\$ 11
In a tomato saffron broth		Chicken breast filled with sweet fennel, tomatoes, asparagus and pecorino, finished with garlic cream sauce	
Scallop Trio	\$ 14	Chicken Scarpiello	\$ 12
Seared with apricot raspberry syrup, arugula pesto and sweet onion marmalade		Red peppers, onions and sweet sausage	
Wild Mushroom Risotto	\$ 9	Grilled Lamb Loin Chops	\$ 15
Classic risotto with wild mushroom demi		Chive mashed potatoes and dijon jus	
Mediterranean Olives	\$ 5	Flat Iron	\$ 14
Marinated in rosemary, garlic and orange zest		Grilled flat iron with smashed potatoes and rosemary bleu cheese cream	
Citrus and Crab Salad	\$ 12	Braised Short Rib	\$ 17
Ruby red grapefruit, baby spinach, red onion, and crabmeat with avocado vinaigrette		With natural demi and mashed potatoes	
Grilled Salmon	\$ 14	Pork Wrapped Scallop	\$ 11
Served with lobster mashed potatoes and basil beurre blanc		Seared sea scallop wrapped with pork loin and yellow and red pepper emulsions	

Chef de Cuisine: Christopher Jones
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DISCLAIMER: ALL EFFORTS HAVE BEEN MADE TO ASSURE THAT THE INGREDIENTS USED ON THIS MENU ARE GLUTEN FREE. IT IS YOUR RESPONSIBILITY TO ASK YOUR SERVER ABOUT THE INGREDIENTS THAT ARE USED IN THE PREPARATION OF YOUR MEAL AND THE METHODS IN WHICH THEY ARE COOKED

