

# TUSCA GLOBAL TAPAS

Voted "Peoples Choice" Savor Pittsburgh 2008  
 Voted "Best Dessert and "Dish of the Year" Savor Pittsburgh 2009

## SALADS

<b>Chopped Salad</b>	\$ 7	<b>Classic Caesar Salad</b>	\$ 8
Field greens, feta, tomatoes, red onion, cucumber and red wine vinaigrette		Romaine lettuce, caesar dressing and shaved parmesan cheese	
<b>Grilled Mediterranean Vegetables</b>	\$ 9	<b>House Salad</b>	\$ 6
Hazelnut encrusted goat cheese, grilled vegetables and field greens tossed with lemon-thyme dressing		With raspberry balsamic vinaigrette	
<b>Banana Cashew</b>	\$8	<b>Tomato Mozzarella</b>	\$8
Mixed greens, fresh sliced banana, strawberries and toasted cashew with pineapple vinaigrette		Fresh sliced mozzarella, tomato and basil	
		Add chicken to any salad	\$ 5
		Add salmon to any salad	\$ 8
		Add shrimp to any salad	\$ 8

## BITE SIZE PLATES

<b>Hummus</b>	\$ 8	<b>Fried Artichokes</b>	\$ 9
Traditional hummus with chick peas, tahini, lemon and garlic		Roman Artichokes dusted in rosemary flour, served with garlic aioli	
<b>Tzatziki</b>	\$ 6	<b>Fried Calamari</b>	\$ 8
Cucumber, yogurt and mint dip served with pita		Sun-dried tomato remoulade	
<b>Mediterranean Olives</b>	\$ 5	<b>Piquillo Croquette</b>	\$7
Marinated in rosemary, garlic and orange zest		Crispy Croquettes filled with a creamy Piquillo pepper and asiago cheese filling with tomato orange gazpacho sauce	
<b>Cheese Plate</b>	\$ 12	<b>Ginger Cured Salmon</b>	\$8
Assorted cheeses chosen by Chef weekly, served with fresh local honeycomb and house made nut bread		House cured salmon with ginger and scallion with cucumber and sweet sake mustard	
<b>Chicken Spring Roll</b>	\$8	<b>Sweet Potato Lollipops</b>	\$7
Fresh ground chicken, ginger, garlic, carrot and scallion with ginger ponzu sauce		Marinated and grilled sweet potato with Smoked curry sauce.	

## PIZZA AND FLATBREADS

<b>Margherita Pizza</b>	\$ 10	<b>Tuscan White</b>	\$ 11
Mozzarella, basil, and marzano tomato sauce		Traditional white pizza with tomatoes	
<b>Firenza Pizza</b>	\$ 12	Add grilled chicken	\$ 15
Goat cheese, mozzarella, caramelized onions, mushrooms and roasted grape tomatoes		<b>Crying Goat</b>	\$12
<b>Barbeque Chicken Pizza</b>	\$12	Goat cheese, chile flake, red onion and caramelized onion finished with fresh cucumber and tomato	
Grilled and diced chicken with sweet and spicy bbq sauce with cheddar cheese and scallion		<b>Sausage, Pepper and Onion Pizza</b>	\$12
<b>Grilled Vegetable Pizza</b>	\$ 12	Spicy ground sausage with roasted onions and peppers	
On wheat dough with marinara and fontina		<b>Curry Kafta Flatbread</b>	\$12
<b>Eggs in Purgatory Pizza</b>	\$ 15	Lamb, curry and spicy cardamom yogurt	
Spicy sausage, mozzarella and eggs		<b>Greek Lamb Flatbread</b>	\$ 13
<b>Tusca Bread Sticks</b>	\$4	Feta, olives, pepperoncini, and tzatziki	

**Chef- Jeffrey Maag**  
 2773 Sidney St, Pittsburgh, PA 15203

## SMALL PLATES

<b>Stuffed Grape Leaves</b> Lamb and rice	\$ 8	<b>Chile Verde Pork Skewer</b> Grilled pork tenderloin with chile verde, crème fraiche and pico de gallo	\$10
<b>White Cannellini Beans and Escarole</b> Fresh chard, proscuitto and cannellini beans	\$ 8	<b>Tequila Lime Shrimp</b> Crispy fried tiger shrimp tossed in tangy tequila sauce with crispy pita chip and pico de gallo	\$10
<b>Meatballs</b> Garlic cream and mushroom demi	\$ 8	<b>Mushrooms Two Ways</b> Two mushrooms Stuffed With Chorizo and goat cheese and two stuffed with charred tomato and sautéed leek steamed in red wine.	\$9
<b>Stuffed Hot Banana Peppers</b> Bolognese blend, mozzarella and marinara	\$ 9	<b>Jerk Rubbed Tuna</b> Ahi tuna rubbed with ginger cinnamon and allspice, seared rare and served cold with shallot rum sauce, diced sweet potato and red pepper	\$9
<b>Dim Sum</b> Shrimp dumplings and vegetables in a light miso broth	\$ 8	<b>Chicken Scarpiello</b> Red peppers, onions and sweet sausage	\$ 12
<b>Kafta</b> Ground lamb, herbs and tzatziki	\$ 10	<b>Wasabi Salmon</b> Dusted and pan seared with wasabi pea puree and sweet ginger soy reduction	\$ 12
<b>Clams and Mussels</b> Steamed with Sherry and Arbole chiles finished with Chimichurri	\$ 11	<b>Shrimp Bruschetta</b> Shrimp, peas, tomatoes in a chardonnay sauce served over toasted ciabatta	\$ 10
<b>Wild Mushroom Risotto</b> Classic risotto with wild mushroom demi	\$ 9	<b>Sichuan Style Beef Skewers</b> Over fried rice with egg served spicy or mild	\$ 12
<b>Rigatoni Bolognese</b> Roasted meats tossed in cream sauce	\$ 10	<b>Beef Mignets</b> Tender cuts of beef wrapped in bacon served with raspberry demiglace	\$ 12
<b>Angel Hair with Shrimp and Lobster</b> Baby spinach, chardonnay, garlic and butter	\$ 13		
<b>Green Tea Cod</b> Infused with Green Tea and Ginger served over Lightly sautéed spinach, scallion and carrot	\$11		
<b>Stuffed Roasted Pepper</b> Oregenato bread crumbs, basil, fresh mozzarella and proscuitto. With balsamic reduction	\$ 8		

## LARGE PLATES

<b>Braised Short Rib</b> Served in its jus with over mashed potatoes	\$ 18
<b>Grilled New York Strip</b> 10 oz center cut with baked potato, Chefs vegetable and veal demiglace	\$ 23
<b>Chicken Carbonara</b> Smoked bacon, scallions and peas with grilled chicken over spaghetti	\$ 18
<b>Catch of the Week</b> Ask your server for the Chef's choice from the ocean	MKT/\$

*Inform your server if you have food allergies. Not all ingredients are listed on menu. Consuming raw undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness*

18% Gratuity will be added to a party of 6 or more