Tuscany Square Ristorante New Castle



724-654-0365 - 3470 Wilmington Rd New Castle PA 16105

The Region of Tuscany

Long before the region of Tuscany became the mecca of so many who wish they were born Italian, and the streets of Florence were not filled with tourists, did the roots of Tuscany Square take hold. The origins of Tuscany Square were born of a grandmother who brought with her to this country the authentic recipes that were pure and simple. The family traditions were handed down to the next generation by her daughter, who learned at the side of her mother. She spent many hours by her side, tasting and learning the recipes, using only the freshest ingredients and cooking methods that were consistent and precise. As in lessons learned, only the correct herb mixture in just the right amount is used to enhance, and not mask, other flavors. "Less is more― prevails and the resulting flavors are intricate, bold and satisfying.

We Welcome You to the Food generations of Our Family have grown up with, authentically reproduced recipes that have their roots in Tuscany! Only the best and freshest ingredients are used. From the slow simmering of the richly flavored chicken stocks, that are the basis of the homemade soups, to the simmering rich tomato sauce, can you truly experience the Italian Sunday dinner!



Primi (Appetizers)

Tuscan Bruschetta

\$7.25

Toasted ciabatta bread with tomatoes, red onions, black olives and red Deep-fried calamari rings served with lemon and a side of our

wine vinegar. Topped with mozzarella & provolone cheeses

Calamari

\$7.95

homemade marinara

Shrimp Cocktail

\$8.95

Six large shrimp served with cocktail sauce

Fried Zucchini

\$8.95

Ribbon slices of zucchini, breaded and deep-fried to a golden brown.

Served with our homemade marinara

Stuffed Hot Banana Peppers

\$8.95

Italian Hot Peppers

\$8.95

Sausage stuffed banana peppers topped with out homemade tomato sauce and mozzarella and provolone cheeses

With oil and bread

Combo Platter

\$12.95

Provolone Cheese Sticks

\$8.95

balls, toasted ravioli and hand-breaded zucchini ribbons.

Plenty to share! Provolone cheese sticks, stuffed Asiago cheese olive Soft provolone deep-fried to a golden brown and served with our homemade marinara

Plenty to share! Provolone cheese sticks, stuffed Asiago cheese olive Fried Greens balls, toasted ravioli and hand-breaded zucchini ribbons. Served with homemade marinara for dipping

Escarole sautéed with crushed red pepper, garlic and Romano cheese. Served with toasted ciabatta bread

Chicken Wings

Zuppe (Soups)

our recipe for Italian, Hot Bullalo, Arizona, Kanch, Garil

Parmesan or BBQ or Cadillac. 8, 12, or 16 wings Ask your server about the Soup of the Day!

Itadian of Weddinge Sorulpalian, Hot Buffalo, Arizona, Ranch, Garlic Lobster Bisque (Friday's Only)

Parme\$an 8 PBBC \$5 7.50 Quart - \$14.95

ranch or bleu cheese and celery Pastina, meatballs, carrots and greens simmered in our richly flavored chicken broth.

Soup of the Day

Cup - \$4.00 Bowl - \$5.75 Quart - \$10.95

Side Dishes

Side of Pasta

Tossed Side Salad

\$3.95

Vegetables

\$3.00

\$2.25

Cottage Cheese

\$1.95

Cole Slaw

Meatball \$1.50

\$1.95

Sausage Link

Apple Sauce

\$2.50

\$1.75

French Fries

Baked Potato

\$2.00

\$2.50

Macaroni & Cheese

Sweet Potato

\$2.00

\$2.50

Sun-Sat: - - 3470 Wilmington Rd New Castle PA 16105 - 724-654-0365

Pasta

All pasta dishes are served with a house salad, bread, butter and dipping oil. Imported Pasta Selections: Angel Hair, Spaghetti, Linguine, Fettuccine, Penne, Risotto, Gnocchi, Cavatelli, Whole Wheat Pasta and Gluten Free Pasta.

Pasta with Meatballs or Sausage

\$10.95

Imported pasta with our homemade tomato sauce and your choice of Tender pieces of filet mignon over fettuccine pasta tossed in a creamy meatballs or hot Italian sausage.

Filet Tip Pasta \$15.95

beef glaze.

Homemade Manicotti

\$13.95

Handmade and gently rolled crepes filled with a rich blend of cheeses Sausage stuffed hot banana peppers topped with our homemade and topped with our homemade tomato sauce.

meatball or sausage.

Stuffed Banana Peppers

tomato sauce and blended cheeses.

Handmade and gently rolled crepes filled with a rich blend of cheeses Sausage stuffed hot banana peppers topped with our homemade and topped with our homemade tomato sauce and your choice of a tomato sauce and blended cheeses. Served with fried greens, side of imported pasta and your choice of soup or salad.

Vegetable Risotto

- \$13.95 Add Chicken - \$2.50 Filet Tips - \$5.00 Shrimp - \$4.00

Our savory Italian rice served with red peppers, spinach and tomatoes.

Linguine and Clam Sauce

\$13.95

Succulent clams sautéed in olive oil, garlic and your choice of white or red sauce over a bed of imported pasta.

Original Tour Of Italy

\$14.95

Choose Three (3):

Alfredo Pasta, Eggplant Parmigiana With Chicken Parmigiana as 1 of the 3 Add Chicken Parmigiana as a 4th

Roasted Garlic Chicken Pasta

\$15.95

Grilled chicken breast sautéed with peppers and onions in a creamy garlic sauce tossed in your favorite pasta.

Fettuccine Alfredo

Regular - \$12.95 Add Chicken - \$3.00 Add Shrimp - \$4.00

A blend of cream, butter and Italian cheese tossed with fettuccine.

Pasta Aioli

- \$9.95 Add Chicken - \$3.00 Add Shrimp - \$4.00

Your choice of imported pasta served in a light garlic aioli sauce with shaved Parmesan cheese.

Homemade Lasagna

\$14.95

sauce.

Eggplant Parmigiana

\$13.95

Freshly sliced eggplant breaded, baked and layered with mozzarella Classic! With a rich blend of cheeses, meaty layers and our own tomato and provolone cheeses and homemade tomato sauce.

> Freshly sliced eggplant breaded, baked and layered with mozzarella and provolone cheeses and homemade tomato sauce. Over your choice of imported pasta.

Pasta Primavera

\$13.95

Fresh vegetables sautéed in olive oil and garlic over imported pasta, with or without marinara sauce.

Cheese Ravioli

Six large raviolis stuffed with Italian cheeses then covered in our delicious homemade sauce.

Six large raviolis stuffed with Italian cheeses then covered in our delicious homemade sauce. Served with your choice of a meatball or sausage.

Bistecca e Vitello (Steak & Veal)

Served with two sides.

Hand Cut Strip Steak

- \$22.95 Add Sautéed Mushrooms & Onions - \$2.50

Veal Marsala \$17.95

Hand cut 10 oz. Choice Strip Steak, grilled to your liking and served Veal sautéed in Marsala wine and smothered with mushrooms and with your choice of two sides.

served with vegetables and your choice of two sides.

Veal Parmigiana

\$17.95

Breaded veal cutlet baked in our signature tomato sauce and topped with melted mozzarella and provolone cheeses.

Breaded veal cutlet baked in our signature tomato sauce and topped with melted mozzarella and provolone cheeses. Served with your choice of imported pasta and a house salad.

Pollo (Chicken)

Chicken Parmigiana

\$14.95

Chicken Piccata

\$15.95

Breaded chicken breast baked in our signature tomato sauce and Chicken sauteed with lemon, white wine and capers. Served with a topped with melted mozzarella and provolone cheeses.

vegetable and your choice of two sides.

Breaded chicken breast baked in our signature tomato sauce and Chicken & Greens Dinner topped with melted mozzarella and provolone cheeses. Served with your choice of imported pasta and a house salad.

\$15.95

Grilled chicken served on a bed of escarole sautéed in oil, garlic, red pepper flakes and Romano cheese.

Chicken Marsala

\$15.95

Chicken breast sautA©ed in Marsala wine and smothered with mushrooms. Served with your choice of two sides.

Grilled chicken served on a bed of escarole sautéed in oil, garlic, red pepper flakes and Romano cheese. Served with your choice of two sides.

Pesce (Seafood)

Seafood served with two sides and vegetables.

Tuscan Cod

\$17.95

Grilled Fresh Cut Salmon

\$18.95

peppers and tomatoes.

Baked cod, covered in a lemon cream sauce with spinach, roasted red A lightly seasoned, hand cut salmon fillet, grilled to perfection. Also available baked, broiled or poached.

Broiled Cod Filet

\$16.95

Lightly seasoned cod fillet broiled to perfection. Also available beer battered, baked or Cajun style

Also available baked or beer battered.

Also available baked, broiled or poached.

Hearth-Baked Pizza

Our Large Pizza (14―) is 12 slices • Our Small Pizza (10―) is six slices.

Primavera Pizza

Sm - \$10.95 Lg - \$15.95

Grilled Chicken Pizza

\$12.95

blended cheeses.

Ranch sauce covered with broccoli, cauliflower, cheddar cheese and Seasoned chicken and crisp bacon topped with creamy ranch, tomato, onion, mozzarella, provolone and cheddar cheeses.

Caprese Pizza

\$11.95

Margherita Pizza

Sm - \$10.95 Lg - \$14.95

Tomatoes, banana peppers and basil served atop oil, garlic and Tomatoes, olive oil, garlic and fresh basil with mozzarella and balsamic glaze then topped with buffalo mozzarella.

provolone cheeses.

Cadillac Pizza

\$11.95

Spinach & Feta Cheese Pizza

Sm - \$11.95 Lg - \$15.95

spicy BBQ sauce.

Grilled chicken, garlic, Romano cheese and blended cheeses over our Spinach, onions and tomatoes blended with olive oil, spices and topped with feta cheese

The Original Reuben Pizza

Sm - \$12.95 Lg - \$16.95

Briar Hill Pizza

Sm - \$7.95 Lg - \$11.95

Corned beef with sauerkraut and Thousand Island with Swiss, Tomato sauce covered with Romano cheese. provolone and mozzarella cheeses.

Buffalo Chicken Pizza

Sm - \$12.95 Lg - \$16.95

Barbeque Chicken Pizza Sm - \$12.95 Lg - \$16.95

Chicken pieces smothered in spicy ranch topped with mozzarella and mozzarella cheeses. provolone cheeses.

Chicken and barbeque sauce served together with provolone and

White Pizza

Sm - \$8.95 Lg - \$12.95

Traditional Pizza

Sm - \$7.95 Lg - \$11.95 Add Chicken - Sm - \$2.00 Add Chicken - Lg -\$3.50 Add Tomatoes - Sm - \$1.75 Add Tomatoes - Lg - \$3.00 Add Extra Cheese - Sm - \$2.00 Add Extra Cheese - Lg - \$3.25

Olive oil, garlic and spices topped and baked with mozzarella, provolone and Romano cheeses.

BUILD YOUR OWN!

Toppings: Pepperoni, Mushrooms, Spinach, Sausage, Onions, Sweet Peppers, Black Olives, Hot Peppers, Roasted Red Peppers

Toppings: Lg - 3.00 ea. • Sm - 1.75 ea.

Specialty Strombolis

Specialty Stomboli

Meatball Stromboli

\$9.95

Ask your server for details!

Hand tossed dough filled with meatballs, sauce, mozzarella and provolone cheeses.

Original Stromboli

Hand tossed dough filled with pepperoni, sausage, hot peppers, black olives, sauce, provolone and mozzarella cheeses.

Tramezzino (Sandwiches)

Served with French fries or coleslaw. You may substitute Soup or Salad for 1.75

Traditional Fish Sandwich

\$10.95

Lightly battered, fried to perfection and served on our Italian hoagie bun Sliced ham, salami, pepperoni and provolone cheese served on a with lettuce, tomato, lemon.

with lettuce, tomato, lemon and a side of tartar sauce.

Also available baked, broiled or blackened.

Philly Steak

\$9.95

cheeses. Served on our Italian hoagie bun.

Chicken Parmigiana

\$8.95

Chicken Parmigiana Chicken breast breaded and fried, topped with tomato sauce, mozzarella and provolone cheese.

Chicken breast breaded and baked with our homemade tomato sauce, mozzarella and provolone cheeses and served on our Italian hoagie Thinly sliced corned beef piled high on rye bread and covered with bun.

Meatball Hoagie

\$8.95

Pork and beef meatballs smothered in our homemade tomato sauce Breaded eggplant topped with our homemade tomato sauce, and mozzarella and provolone cheeses on our Italian hoagie bun.

Hot Italian Hoagie

\$8.95

toasted Italian hoagie bun.

Lightly battered, fried to perfection and served on our Italian hoagie bun Sliced ham, salami, pepperoni and provolone cheese served on a toasted Italian hoagie bun. Served with lettuce, tomato and a side of our homemade Italian dressing.

Sausage Hoagie

\$8.95

Steak, onions and peppers topped with mozzarella and provolone Hot Italian sausage smothered in onions, peppers, our homemade tomato sauce and mozzarella and provolone cheeses.

> Hot Italian sausage smothered in onions, peppers, our homemade tomato sauce and mozzarella and provolone cheeses on our Italian hoagie bun.

Grilled Reuben

sauerkraut, Swiss cheese and Thousand Island dressing.

Eggplant Parmigiana

\$7.95

mozzarella and provolone cheeses and served on our Italian hoagie bun.

Insalate (Salads)

Signature Homemade Dressings: White Balsamic, Italian Vinaigrette and Buttermilk Ranch. Dressings: Bleu Cheese ,French, Sweet & Sour, Raspberry Vinaigrette, 1000 Island, Caesar, Honey Mustard and Oil & Vinegar.

Caprese Salad

\$8.95

Portabello Mushroom Salad

Mixed field greens served with tomatoes, fresh basil and buffalo Grilled marinated portobello mushroom on mixed field greens with mozzarella topped with olive oil and balsamic vinegar.

roasted red peppers.

Spring Mix Salad

\$6.95

A bed of mixed field greens topped with assorted vegetables, red peppers and crumbled bleu cheese.

Grilled marinated portobello mushroom on mixed field greens with roasted red peppers, crumbled bleu cheese and assorted vegetables.

Caesar Salad

- \$6.95

Crisp romaine lettuce and Caesar dressing topped with fresh Romano cheese and croutons.

Grilled Chicken Salad

\$9.95

Our specialty grilled chicken atop a bed of crisp romaine served with assorted vegetables.

Grilled Filet Cobb Salad

\$12.95

assorted vegetables, French fries, hard boiled egg and topped with mozzarella and provolone cheeses.

Our specialty grilled chicken atop a bed of crisp romaine served with Seasoned filet tips and bacon over crisp romaine topped with vegetables.

> Seasoned filet tips and bacon over crisp romaine topped with vegetables, hard boiled egg, French fries, Mozzarella and Provolone cheeses.

Salad Toppers

Grilled Chicken

\$2.50

Filet Tips

\$5.00

Salmon

Bleu Cheese Crumbles

\$1.25

Marinated Portabella Mushrooms

\$2.70

\$4.50

Shrimp \$4.00