



APPETIZERS

- LUMP CRAB CAKES** 16
With a coconut curry sauce
- BRUSCHETTA** 10
Fresh tomatoes, garlic, onions and basil with olive oil, served on crostini
- CALAMARI** 13
With tangy marinara and aioli sauces
- BRAISED MUSSELS AND CLAMS** 10
With tomatoes and lemon in a garlic white wine butter sauce
- TUNA PICCATA** 12
Seared tuna, capers, garlic and butter in a white wine sauce, served with crostini
- SPINACH AND ARTICHOKE DIP** 10
WITH GOAT CHEESE 14
Sautéed spinach, artichoke, parmesan, baked in a rich cream sauce, served with crostini
- CHICKEN WINGS** 9
Deep fried and tossed in spicy buffalo sauce, with ranch dressing
- BEEF TENDERLOIN KABOBS** 13
Two kabobs grilled in a rosemary pepper glaze
- WISCONSIN CHEESE CURDS** 9
Deep fried, with ranch dressing

SANDWICHES

- TUSCAN CHICKEN WRAP** 10
Chicken breast with mozzarella, pesto, spinach, tomato, red onion, black olives
- HAMBURGER*** 9
Tomato, lettuce and onions
Add bacon or cheese 1.50
- ITALIAN SAUSAGE HOAGIE** 10
Grilled Italian sausage with sautéed peppers, onions and mozzarella, covered in marinara
- FRENCH DIP** 11
Prime rib, fried onions, mozzarella served au jus on a hoagie roll



BEER

DRAFTS

- New Glarus Fat Squirrel
- Wisconsin Brewing S'Wheat Caroline
- New Glarus Spotted Cow
- Karben4 Fantasy Factory
- Left Handed Brewing Company Milk Stout Nitro

BOTTLES

DOMESTIC

- Bud Light
- Coors Light
- Miller Lite

IMPORTS

- Corona
- Heineken
- Stella Artois

CRAFTS AND MICROBREWS

- Blue Moon Belgian White
- Fat Tire Amber Ale
- Capital Wisconsin Amber

NON ALCOHOLIC

- O'Douls

HAPPY HOUR

MONDAY — THURSDAY, 4-6 PM

Half-priced appetizers and \$1 off all house wine, rail drinks, drafts and bottled beer



SPECIALTY DRINKS

TUSCANY 'TINIS

COSMOPOLITAN 9

Absolut Vodka, Orange Liqueur, Lime and Cranberry

LEMON DROP 9

Absolut Citron, Orange Liqueur and Sour Mix

KEY LIME MARTINI 9

Absolut Vanilla, Midori, Lime, Pineapple Juice and a Hint of Cream

CHOCOLATE MARTINI 9

Absolut Vanilla, Yahara Bay Cocoa, Kahlua, Godiva, Frangelico and Baileys

APPLETINI 9

Sour Apple Liqueur and Vodka, with a Cherry

SIGNATURE COCKTAILS

MOSCOW MULE 8

Vodka & Ginger Beer with Muddled Lime & Mint

OLD FASHIONED 8

A Wisconsin tradition! Korbel, Sugar & Angostura Bitters

TUSCAN MARGARITA 8

Cuervo, Amaretto, Lime

SPICY BLOODY MARY 6.50

Yahara Bay Wicked Stuff Hot Pepper Vodka & Zing Zang

LYNCHBURG LEMONADE 8

Bourbon, Lemon Lime Soda, Orange Liqueur & Sour

FLYIN' HAWAIIAN 8

Midori, Rum, Lemon Lime Soda and Pineapple Juice

FIRE FLY 7

Vodka, Grapefruit Juice and Cherry Juice

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WINE SELECTION

WHITES

Cavit **Pinot Grigio**, Italy 8|30

Clifford Bay **Sauvignon Blanc**, New Zealand 8|30

Fritz Zimmer **Riesling**, Germany 7|26

Buehler, **Chardonnay**, California 9|34

Chalk Hill **Chardonnay**, Sonoma Coast, California 10|35

REDS

La Crema **Pinot Noir**, Monterey, California 10|35

Broquel **Malbec**, Mendoza, Argentina 8|30

Penfolds Koonunga Hill **Shiraz**, Australia 9|34

Sebastiani **Merlot**, Sonoma, California 8|30

19 Crimes **Red Blend**, Australia 9|34

Drumheller **Cabernet Sauvignon**, Washington 9|34

TUSCANY HOUSE WINES

WHITES

Canyon Road, California: **Moscato** 7|24

Sycamore Lane, California: **Pinot Grigio, Chardonnay** 7|24

Buehler, **White Zinfandel**, California 7|24

REDS

Sycamore Lane, California:

Pinot Noir, Merlot, Cabernet Sauvignon 7|24